

# FISHERY MARKET NEWS

OCTOBER 1944

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DEPARTMENT OF THE INTERIOR  
HAROLD L. ICKES, Secretary



FISH AND WILDLIFE SERVICE  
IRA N. GABRIELSON, Director



# FISHERY MARKET NEWS

A REVIEW OF CONDITIONS AND TRENDS OF THE FISHERY INDUSTRIES

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## A COMPARISON OF CONTROLLED AND UNCONTROLLED FISH PRICES IN NEW YORK CITY

By Eunice M. Werner\*

To determine the apparent effect of price ceilings on fish prices, a study of price movements in the New York City wholesale market was made by the Office of the Coordinator of Fisheries for the spring months of 1944 and 1942. Comparing prices of 10 varieties of fish during the spring of 1942 with prices of the same 10 varieties two years later, by which time five had been brought under Maximum Price Regulation 418, establishes a good basis for determining some effects of OPA regulations.

The species now under price control, which were selected for the study, were cod, blackback (called "flounders" on New York market), yellowtail, whiting, and shrimp. This group, excluding shrimp, represents about 43 percent of the 56,243,000 pounds of fresh fish (other than shellfish) received in the New York City salt-water market during the 17-week period, March 2<sup>nd</sup> to June 27, 1942, and 36 percent of the 65,260,000 pounds brought in between February 28 and June 24, 1944. The species not under price control which were included in the study, were mackerel, scup (porgy), butterfish, croaker, and sea bass. This group represents 20 percent of the total receipts in the 1942 period and 21 percent in 1944. Thus, well over half of the total New York receipts for this period are represented in the study.

Daily prices and weekly receipts of the 10 species were compiled from the daily Fishery Products Reports of the New York City Market News office of the Fish and Wildlife Service. It was feasible to use weekly receipt totals because normal variations in supply according to the day of the week would not be expected to affect the price correspondingly.

Whenever possible, the prices used in the study were prices of large trap-caught fish from a given area, usually Virginia or Maryland in the early months and New York or New Jersey in May and June. In the case of cod, steak cod from Boston or Gloucester was considered a good standard. Blackback and yellowtail were from New Bedford or Woods Hole. Shrimp was from Louisiana. In 1942, the shrimp prices collected were for the size counting 22, or 22 to 25 per pound, and in 1944, for the 15 to 20 count, which sizes were predominant in the reports for the respective years. There appears to be evidence of up-grading of shrimp, and for the purposes of this report these two "sizes" will be considered comparable. Where price ranges were shown in the daily Market News reports, the mid-points were used. Hereafter, when reference is made to the price of a certain fish, it means the price selected as described above from the variety of prices quoted each day.

Table 1 shows, for the controlled species, the weekly receipts for both years and an unweighted average of the daily prices for each week, while Table 2 shows the same for uncontrolled species.

In making some general comparisons between the group under price control and those not controlled, it was found that the range for each species or difference between the highest and lowest price during the four months was less in 1944 than in 1942 in the case of controlled species.

trolled fish, but greater in the case of uncontrolled fish, as shown in Table 3 and Figure 1. The only exception to this was yellowtail, which also showed a smaller range relatively, but was the same in actual amount, or a difference of 7 cents between the highest and lowest price in both years.

An examination of these ranges also shows that the lowest prices at which the uncontrolled fish were sold were practically the same for the two years, and only in the case of croaker varied as much as one cent a pound. But the lowest price at which controlled fish were sold was considerably higher in 1944 than in 1942. The greatest difference was in shrimp, for which the minimum price increased 12 cents, while the increase for the other species varied from about 4 to 6 cents, except whiting, in which the difference was only one-half cent.

The same phenomenon is shown in a comparison of roughly weighted averages.<sup>1/</sup> The difference between the two years in the average price of uncontrolled fish varied from an actual decrease of 0.1 cent for mackerel to an increase of 4.3 cents for scup. With the exception of whiting, which rose only 0.5 cent, the controlled fish prices showed a greater increase, between 4.4 cents for blackback and 12.2 cents for shrimp.

These facts indicate that, while ceilings probably kept the price of certain fish from skyrocketing, they also may have had the effect of maintaining a high price during periods of abundance. It is very likely that the price of certain species, such as shrimp would have been even higher, were it not for price control. The actual amount of shrimp on the market this year was smaller than in 1942, and the consumer demand has undoubtedly increased due to increased purchasing power. But the question arises as to whether cod, which is more important than shrimp in terms of volume and general popularity, would have held up to about 15 cents all spring if there had been no ceiling.

Another approach to this problem was by means of scatter diagrams and regression lines, showing price against quantity. Weekly figures were used, the prices being an average of the daily prices given each week, and the quantity being the total weekly receipts of each species. The results are shown in Figures 2 to 11.

The slope of the line indicates how responsive the price is to quantity changes. The greater the slope, the more a large supply brings down the price, while a horizontal line indicates that supply has virtually no effect on price. When the two lines are parallel, even though the line for 1944 may be above the 1942 line, the supply and price relationships are about the same in the two years.

An inverse relationship of supply and price was found in the case of all the uncontrolled fish for both 1942 and 1944. The two lines for butterfish (Figure 2) are about parallel and show what appears to be a normal slope. In the case of mackerel, scup, and croaker (Figures 3, 4, and 5), the slope of the 1944 line is even more pronounced than that of 1942. This was brought about by extremely high prices in the early part of the 1944 period, when mackerel was up to 36 cents a pound and croaker and scup were over 20 cents. The slope for sea bass (Figure 6) was less in 1944 than in 1942, due to heavier supplies in the earlier part of the period when higher prices prevailed.

The controlled species, except whiting, show a different relationship. The diagram for cod (Figure 7) shows that the 1942 line has a normal slope, while the 1944 line is nearly horizontal. Translated into words, this means that cod sold at about the same price regardless of how much was available. Yellowtail (Figure 8) shows a slightly upward slope in 1942 and a pronounced upward slope in 1944. The reason for this is that yellowtail is an "out of season" fish. When most other fish are scarce and all prices are high, yellowtail is in season. Later in the year, the abundance of other fish, particularly blackback, brings the yellowtail price down, although there is less of it. The two lines for blackback (Figure 9) appear about parallel. The shrimp diagram (Figure 10) shows a normal slope in 1942, but is horizontal in 1944, because shrimp always sold out at ceiling prices. All this seems to be further evidence that price ceilings make prices less sensitive to the supply situation.

The slope for whiting (Figure 11), which has been more nearly similar to the uncontrolled fish in every measurement, was greater in 1944 than in 1942. This was because dealers paid fishermen less than ceiling prices for whiting, but only after considerable protest on the part of the fishermen. The Fishing Gazette for August 1944 (p. 92) says, "The season

<sup>1/</sup> The average price was computed by finding the unweighted average price for each week (using the prices selected for the study, as previously described) and weighting this weekly price by the total weekly receipts of the particular species.

Table I - Five Controlled Species of Fish: Weekly Receipts &amp; Average Prices, March - June 1944 &amp; 1942

Week Ending	1944	C O D				B L A C K B A C K				T E L L O T A I M			
		1944		1942		1944		1942		1944		1942	
		Receipts	Avg. Price	Receipts	Avg. Price	Receipts	Avg. Price	Receipts	Avg. Price	Receipts	Avg. Price	Receipts	Avg. Price
March	4	7	574	14.5	241	10.5	16.0	116	1.4	129	1.4	7	592
	11	14	299	17.4	627	9.2	111	14	14.5	11	14	437	13.2
	18	21	650	17.4	457	9.0	218	15.8	63	10.5	18	394	13.1
Apr.	25	28	474	17.5	593	8.8	25	28	15.5	106	12.5	28	353
	1	4	932	16.6	479	9.6	Apr.	1	15.8	194	10.0	Apr.	1
	8	11	679	14.8	477	9.0	8	11	14.4	258	8.5	8	588
May	15	18	520	14.8	365	9.6	15	18	11.5	220	9.2	15	316
	22	25	674	14.3	462	8.0	22	25	11.8	474	4.2	22	444
	29	-	652	14.3	-	-	29	-	11.4	405	-	29	-
June	6	2	631	14.4	310	8.2	May	6	2	555	11.2	May	6
	13	9	496	14.4	370	8.9	13	9	10.1	444	5.5	13	264
	20	16	517	13.4	383	8.9	20	16	5.5	553	10.1	20	195
Total	27	23	480	14.6	278	11.2	27	23	542	10.3	650	27	192
	34	29	-	-	295	10.4	-	-	-	657	6.6	29	177
	41	47	306	15.0	346	11.8	June	3	6	519	9.9	June	3
Total	10	13	328	15.0	306	9.2	10	13	368	11.5	570	10	192
	17	20	386	14.8	157	14.8	17	20	553	11.9	577	17	178
	24	27	305	15.0	288	11.8	24	27	420	11.8	379	27	233
Total		8780	15,331	6584	9,561	Total	24	5401	11.77	6222	7.38	Total	5,271
W H I T E T I N G													5,661

Week Ending	1944	W H I T E T I N G				1944				S H R I M P M P			
		Receipts		Av. Price		Receipts		Av. Price		Receipts		Av. Price	
		Lbs.	Lbs.	Lbs.	Lbs.	Lbs.	Lbs.	Lbs.	Lbs.	Lbs.	Lbs.	Lbs.	Lbs.
March	4	7	113	7.4	50	5.0	116	7.4	7	106	7.4	106	7.4
	11	14	124	7.5	203	7.0	188	14	14	134	7.3	134	7.3
	18	28	84	7.5	271	-	28	28	28	260	7.0	260	7.0
Apr.	25	-	135	7.3	55	6.0	21	4	4	71	7.1	148	7.1
	1	4	164	7.3	87	6.0	Apr.	9	11	104	7.2	213	7.2
	8	11	76	7.5	124	4.9	15	18	18	142	7.5	189	7.5
May	15	18	49	6.3	118	2.9	22	25	25	110	7.4	106	7.4
	22	25	102	2.8	140	1.9	104	18	18	142	7.4	221	7.4
	29	27	208	2.6	202	1.9	27	23	23	260	7.4	220	7.4
June	6	2	169	2.6	71	2.9	May	6	2	82	4.2	82	4.2
	13	9	219	2.8	140	1.9	20	15	15	260	7.4	157	7.4
	20	27	205	2.0	172	2.3	27	20	20	255	7.0	242	7.0
Total		2553	4.12	2065	3.56	Total	24	27	27	260	7.0	260	7.0
S H R I M P										263	7.36	3027	7.15

NOTE: Receipts and prices compiled from daily *fishery products* reports of New York City Market News Office. Receipts are for all sizes and grades of each species and prices are on unweighted average of prices selected, as described in text.

1/ Price average for each week, weighted by receipts for same week. Receipts for weeks in which prices are not quoted are not used in computing the weighted average price.

2/ Shrimp counting "15 to 20" per lb., except as noted in footnote 2/.

3/ Prices in parentheses are for shrimp counting "15 to 20" per lb. During these weeks there were no "15 to 20" shrimp on the market. These prices were not used in computations.

Table 2 - Five Uncontrolled Species of Fish: Weekly Receipts & Average Prices, March - June 1944 & 1942  
 Receipts - In thousands of lbs., that is 1000 units

C R O A K E R										S E A B A S S									
1944					1942					1944					1942				
Week Ending	1944	1942	Receipts Av. Lbs.	Receipts Av. Price	Receipts Av. Lbs.	Receipts Av. Price	Week Ending	1944	1942	Receipts Av. Lbs.	Receipts Av. Price	Receipts Av. Lbs.	Receipts Av. Price	Week Ending	1944	1942	Receipts Av. Lbs.	Receipts Av. Price	
March	4	7	—	—	6	6	March	4	7	164	18.0	11	21.0	March	1	1	28.0	28.0	
	18	14	—	—	19	7.0		18	14	56	21.2	20	25.3		1	1	17.5	17.5	
April	25	26	2	29.0	—	—	April	25	26	50	25.3	20	25.3	April	1	1	15.0	15.0	
	1	4	44	22.8	103	9.0		18	4	41	21.0	21	21.0		1	1	14	14	
May	8	11	11	18.5	56	5.8	May	18	11	17	22.2	21	21	May	1	1	18.5	18.5	
	15	18	11	12.3	114	5.9		25	25	22	23.5	22	23.5		1	1	19.8	19.8	
June	22	25	25	19.2	5.1	—	June	29	—	42	18.7	—	—	June	1	1	—	—	
	29	30	130	5.4	—	—		—	—	—	—	—	—		1	1	—	—	
July	6	9	191	4.8	123	4.0	July	6	9	7	22.5	20	20	July	1	1	19.3	19.3	
	13	16	131	6.0	100	3.4		13	9	7	23.0	20	20		1	1	21.2	21.2	
August	20	113	6.0	97	3.0	—	August	20	16	16	19.5	19	19	August	1	1	19.8	19.8	
	27	23	91	5.9	79	4.6		27	23	32	22.0	22	22.0		1	1	20.0	20.0	
September	3	6	70	5.9	60	4.0	September	—	—	—	—	—	—	September	1	1	6.0	6.0	
	10	13	71	10.0	65	4.0		—	—	—	—	—	—		1	1	4.0	4.0	
October	17	27	68	9.3	67	4.0	October	3	6	97	14.7	42	42	October	1	1	11.0	11.0	
	24	27	68	9.3	67	4.0		10	10	52	14.7	42	42		1	1	13.0	13.0	

NOTE: Receipts and prices compiled from daily *Whisbury Products* reports of New York City Market News Office. Receipts for all sizes and grades of each species. Prices are on unweighted average of prices selected as described in text. Receipts for weeks in which prices are not available are not used in computation of average for each week. Receipts for weeks in which prices are not available are not used in computation of average for each week.

Figure 1.- PRICE RANGES AND WEIGHTED AVERAGES FOR 10 SPECIES OF FISH  
New York City, March-June, 1944 and 1942

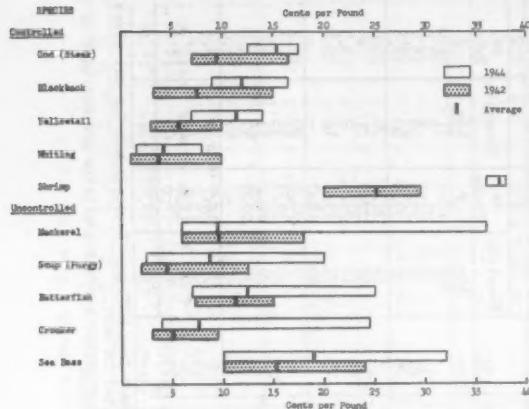


Figure 2.- BUTTERFISH (Uncontrolled)  
Weekly Average Price Related to Receipts,  
New York City, March-June, 1944 and 1942.

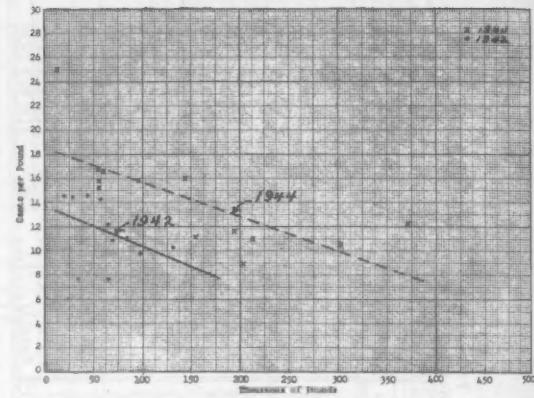


Figure 3.- MACKEREL (Uncontrolled)  
Weekly Average Price Related to Receipts,  
New York City, March-June, 1944 and 1942.

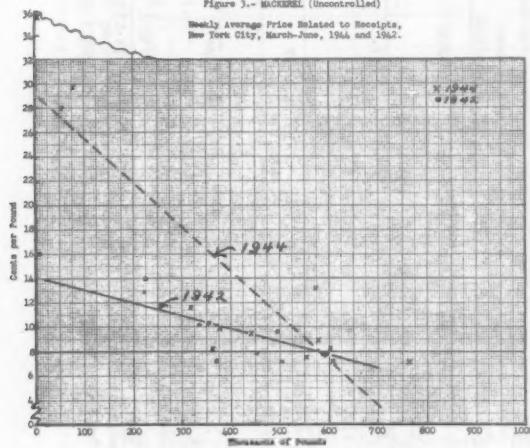


Figure 4.- SCUP (PORGY) (Uncontrolled)  
Weekly Average Price Related to Receipts,  
New York City, March-June, 1944 and 1942.

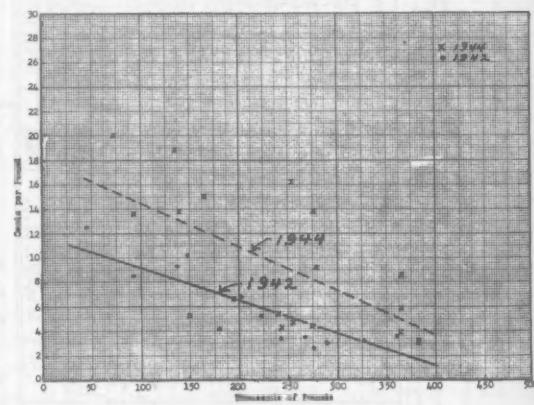


Figure 5.- CROAKER (Uncontrolled)

Weekly Average Price Related to Receipts,  
New York City, March-June, 1944 and 1942.

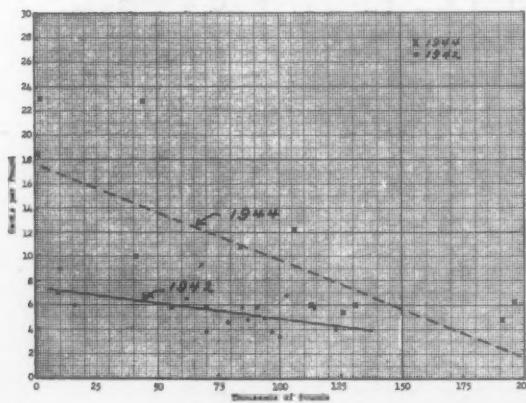


Figure 6.- SEA BASS (Uncontrolled)

Weekly Average Price Related to Receipts,  
New York City, March-June, 1944 and 1942.

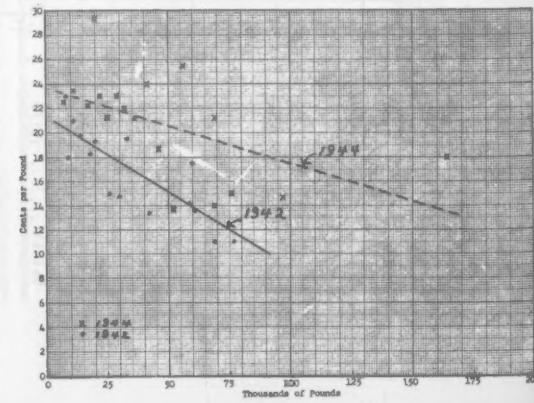


Figure 7.- COD (Controlled)

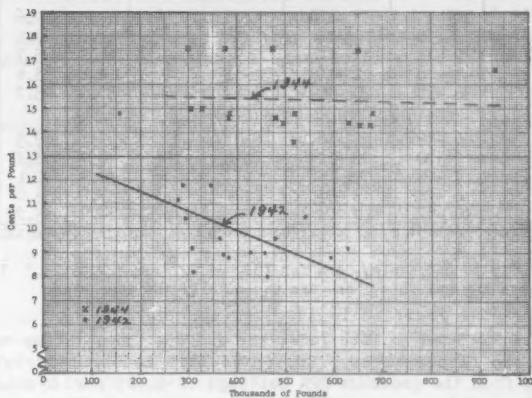
Weekly Average Price Related to Receipts,  
New York City, March-June, 1944 and 1942.

Figure 8.- YELLOWTAIL (Controlled)

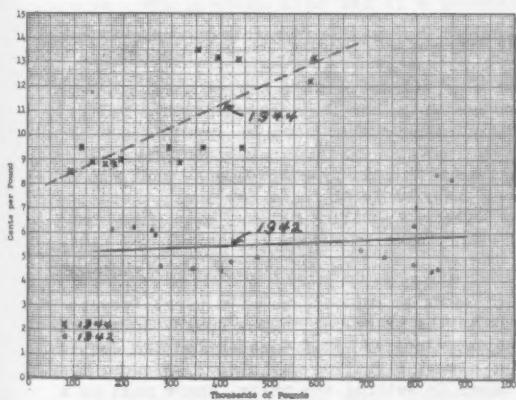
Weekly Average Price Related to Receipts,  
New York City, March-June, 1944 and 1942.

Figure 9.- HAKE (Controlled)

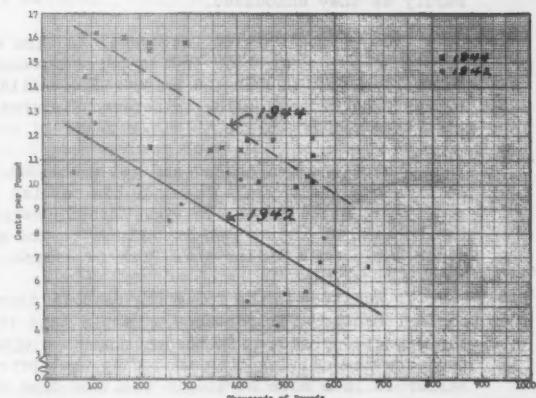
Weekly Average Price Related to Receipts,  
New York City, March-June, 1944 and 1942.

Figure 10.- SHRIMP (Controlled)

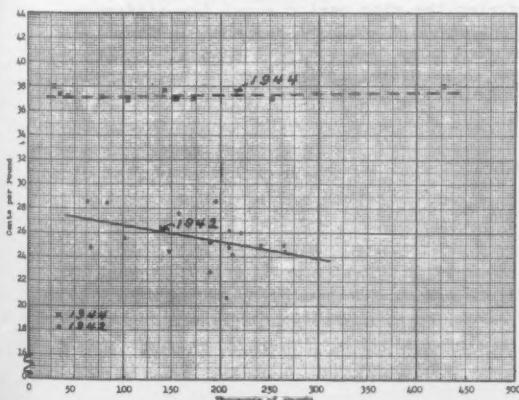
Weekly Average Price Related to Receipts,  
New York City, March-June, 1944 and 1942.

Figure 11.- WHITING (Controlled)

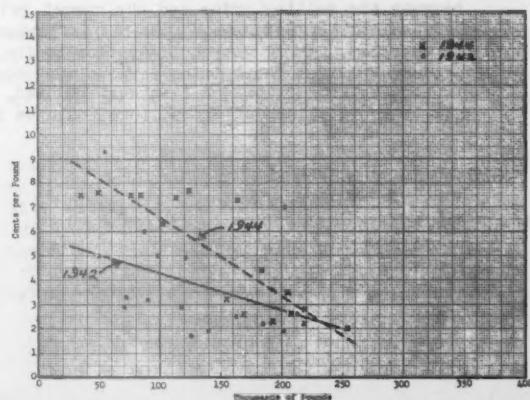
Weekly Average Price Related to Receipts,  
New York City, March-June, 1944 and 1942.

Table 3 - Price Ranges and Weighted Averages for 10 Species of Fish, New York City:  
 March - June, 1944 and 1942  
 (Expressed in cents per lb.)

Species	Range		Amount of Range		Weighted Average		
	1944	1942	1944	1942	1944	1942	Increase or Decrease
<u>Controlled</u>							
Cod (Steak)	12 $\frac{1}{2}$ - 17 $\frac{1}{2}$	7 - 16 $\frac{1}{2}$	5	9 $\frac{1}{2}$	15.3	9.6	5.7
Blackback	9 - 16 $\frac{1}{2}$	3 $\frac{1}{2}$ - 15	7 $\frac{1}{2}$	11 $\frac{1}{2}$	11.8	7.4	4.4
Yellowtail	7 - 14	3 - 10	7	7	11.3	5.7	5.6
Whiting	1 $\frac{1}{2}$ - 8	1 - 10	6 $\frac{1}{2}$	9	4.1	3.6	0.5
Shrimp <sup>2</sup>	36 - 38	20 - 29 $\frac{1}{2}$	2	9 $\frac{1}{2}$	37.4	25.2	12.2
<u>Uncontrolled</u>							
Mackerel	6 - 36	6 - 18	30	12	9.4	9.5	-0.1
Scup (Porgy)	2 $\frac{1}{2}$ - 20	2 - 12 $\frac{1}{2}$	17 $\frac{1}{2}$	10 $\frac{1}{2}$	8.7	4.4	4.3
Butterfish	7 - 25	7 $\frac{1}{2}$ - 15	18	7 $\frac{1}{2}$	12.3	11.1	1.2
Croaker	4 - 24 $\frac{1}{2}$	3 - 9 $\frac{1}{2}$	20 $\frac{1}{2}$	6 $\frac{1}{2}$	7.6	5.0	2.6
Sea bass	10 - 32	10 - 24	22	14	18.9	15.2	3.7

<sup>1</sup>/ Unweighted weekly average of selected daily prices (see pg. 2) weighted by total weekly receipts of specified fish.

<sup>2</sup>/ Prices for 1944 are of "15 to 20" shrimp, and for 1942 of "22" or "22 to 25." It is believed that this is a case of up-grading and that these are essentially the same size.

had hardly made any headway when in late June, the dealers thought they were paying too much for whiting, and told the fishermen so. Boston dealers led the way by reducing the price to the boats, dropping from the generous OPA ceilings of \$4.25 per 100 pounds, down to \$3.75, and from there it went even lower, until it struck bottom at \$2.00. Gloucester followed suit, and whiting fishermen in both ports groaned, claiming they would starve at the low price. Meetings were held, and out of it came the result that whiting boats limited their catches to 20,000 pounds whiting per trip. Dealers returned to the ceiling price, temporarily as they announced."

Thus, while whiting, according to this study, seemed to resemble the uncontrolled fish more than the controlled in its price movements, this statement is evidence that it is the "exception that proves the rule." The ceiling had been higher than the market warranted and it was only after a struggle between fishermen and dealers, that the fishermen would sell at less than ceiling price.

When fishermen demand and get ex-vessel ceilings from primary wholesalers, each wholesaler along the way also demands his ceiling price. Many wholesalers in New York, where the supply situation is always tight, consider willing payment of ceiling prices, even when there is a plentiful supply, an investment in the good will of the shippers which will pay dividends during the winter when fish is scarce.

In addition to the foregoing reasons, there also seems to be evidence of a purely psychological factor of importance. People tend to look at the price ceiling as their legitimate and expected price, as in the whiting case cited above. Besides, it is easier for the dealer to quote the ceiling than to decide what price the market situation calls for. Because the seller is in a more strategic position than the buyer in setting the price, there must be a pretty big glut before the buyer can demand less than the ceiling price.

If ceilings tend to maintain prices of fish under them at higher than normal levels during certain times of the year, the following question could well be asked: Does the gap between the ceiling price and the normal price during the glut period equal the difference between ceiling prices and possible inflationary prices which would be demanded during times of scarcity, giving due consideration to the fact that more fish would be sold at the lower price? Provided there is no serious meat shortage, this writer is inclined to believe that if some ceiling prices on fish were removed, consumers may pay more for out-of-season fish, but their total annual expenditure would be less.

## THE RAGFISH

By Glenn C. Bucher and Kathryn L. Osterhaug\*

Although much technological and biological information has been accumulated on the shallow-water species of fish, those varieties which live in the deeper waters below 100 fathoms, are not well known. Only rarely are they encountered in normal fishing operations and only a few specimens so taken are saved in good condition for examination by a trained scientist.

The scarcity of accurate data concerning the inhabitants of deep waters and the high cost of the necessary fishing gear, have discouraged extensive commercial operations below the 100-fathom level. However, since at some future time, it may be desirable to exploit these species, it is of importance to learn the potential value of the deep-water fishes. Therefore, the Fish and Wildlife Service laboratories are ready and willing to examine unusual specimens of fish, especially those which are usually found in deep waters. Both commercial fishermen and sportsmen are urged to bring such rare fish to the laboratories for study.

Recently, a ragfish, *Acrotus willoughbyi*, one of at least three deep-water fishes by the same common name, was made available by a commercial fisherman operating a purse seine about 60 miles SSW of Tatoosh Island off the coast of Washington. How a fish of this type happened to be caught in a surface net cannot be explained.

This specimen, which weighed about 35 pounds, was four feet long, three inches thick, and twelve inches deep at the dorsal fin. The skin and the lining of the intestinal wall were thin and black. The flesh was watery-white in color and had a somewhat gelatinous texture. The backbone also was of a gelatinous nature.

Probably the most unusual feature of the flesh of this species was the low protein content which amounted to only 7 percent. This is less than half the usual values found for fish and much less than that of any species hitherto encountered. The moisture content of the flesh was 90 percent and the oil content was 2 percent. A portion of the liver from this fish had been removed before delivery at the laboratory, but a sufficient amount remained for an analysis. An oil content of about 9 percent was found in the liver, while the amount of vitamin A was insignificant, being less than 100 units per gram of oil.

A steak cut from the fish was cooked by frying and then tasted. The flesh was very delicate and therefore difficult to handle during cooking. Though the texture was not pleasing when cooked by this method, the flavor was mild and good.

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## COLORFUL CEREMONY MARKS OPENING OF THE SHRIMP SEASON

In a colorful ceremony which originated centuries ago in Brittany, the shrimp fishery, largest seafood industry of the south, observed on September 3, the traditional blessing of the fleet in Berwick Bay, La. In addition to the Berwick Bay fleet, fishing boats from the surrounding sections came in some numbers to receive the blessings of the clergy as the new shrimp season got under way.

The blessing of the fishing boats probably dates back to the ancient Breton custom of asking the benediction of the Church on any vessel about to make its maiden voyage. Later, many Bretons emigrated to Canada and then to Louisiana, bringing the tradition with them. The ceremony in Berwick Bay is the ninth annual celebration of the blessing of the shrimp fleet.

Although some shrimp are caught throughout the year, the fall season is the period of peak production and heavy catches are needed during the next few months to make up a deficit which now amounts to about 30 percent compared with last year. Shrimp production at the principal Gulf Coast ports in 1944 totaled 80,671 barrels by the end of July, compared with 117,026 barrels during the same period last year, according to figures released by the Office of the Coordinator of Fisheries.

\*Chemist and Technologist, respectively, Fishery Technological Laboratory, Seattle, Wash.

Canned shrimp will be more scarce than for many years, the OCF predicted, largely because of the trend toward marketing shrimp fresh or frozen. This year such a small percentage of the catch is being canned that the pack will probably be the smallest in at least 25 years.

The shrimp fishery furnishes annually about 150,000,000 pounds, and bringing a larger return to fishermen than any other fishery product of the area. Although shrimp are caught commercially all the way from North Carolina to Texas, about 85 percent of the yield comes from the Gulf Coast and 66 percent from Louisiana alone. Texas is second in shrimp production, followed by Georgia, Mississippi, and Florida.

The shrimp, a small, lobster-like creature, has a short life cycle, probably not more than two years. Spawning takes place in ocean waters some distance from the shore, and the young shrimp hatch within the first day after the eggs are deposited. The baby shrimp develop quite rapidly; within a very short time they are able to swim about and find food. They are carried in by ocean currents to the coast-line, where they enter river estuaries and bays. By September, many of them have reached commercial size. Most shrimp fishing is carried on in bays, sounds, and other inside waters.

In the winter, most of the larger shrimp move out to sea again to find warmer water, and in the spring there is a general offshore movement of shrimp. The places where the large shrimp congregate offshore were discovered only a few years ago, as a result of explorations by the former Bureau of Fisheries, now the Fish and Wildlife Service. Soon after this discovery, a few commercial boats operating out of Morgan City began taking the "jumbo" shrimp, marking the beginning of the Louisiana offshore fishery which now brings in some 20,000,000 pounds annually.

Although the boats first used in the offshore fishery were small and of limited range, the fleet is now composed of about 200 diesel-powered trawlers from 50 to 65 feet long, capable of trawling from the Mississippi River to Texas and as far out as shrimp are found.

Since May 1943, the construction of more than 330 new shrimp trawlers has been authorized on the recommendation of the Office of the Coordinator of Fisheries. When the last of these boats are added to the fleet, it will consist of a larger percentage of new and well-equipped vessels than ever before.

#### CONSULTANTS' MEETING PLANNED BY OCF

A program for the reconversion of the nation's fisheries from their wartime status will be outlined on October 23 and 24 when representatives of the fishing industry meet in Washington at the invitation of Coordinator of Fisheries Harold L. Ickes. Because of the favorable progress of the war in Europe and altered conditions at home since the last general conference of the fishing industry and Government officials last February, the fishery program of the Coordinator's Office may be revised. The conference to be held next week will review present Government controls and programs as they affect the fishing industry and will lay plans for maintaining production at the required levels under current conditions and for assuring the stability of the industry during reconversion.

Members of the fishing industry have been associated with the Coordinator's Office in the capacity of consultants during the greater part of the war period and have been called to Washington on several occasions to aid in the solution of fishery problems. The consultants, 17 in number and representing all segments of the fishing industry, are:

##### For the Atlantic Coast:

William P. Ballard,  
Ballard Fish & Oyster Co.,  
Norfolk, Va.

John H. Matthews,  
c/o Chesebros, Robbins & Graham,  
No. 1 Fulton Street,  
New York, N. Y.

Frederick McG Bundy,  
Gorton Pew Fisheries Co.,  
327 Maine Street,  
Gloucester, Mass.

John Nagle,  
Exchange Building, Fish Pier,  
Boston, Mass.

Dr. Colston Warne,  
Amherst College,  
Amherst, Mass.

Patrick McHugh,  
Atlantic Fishermen's Union,  
206 Essex Street,  
Boston, Mass.

Moses Pike,  
Holmes Packing Co.,  
Eastport, Maine.

For the Pacific Coast:

Harry R. Beard,  
New England Fish Company,  
Spokane Street Terminal,  
Seattle, Washington.

Fred Gunderson,  
c/o Ralph Ferrandini,  
Fish and Wildlife Service,  
706 Federal Office Bldg.,  
Seattle, Washington.

Leland B. Irish,  
Coast Fishing Company,  
Wilmington, California.

Thomas F. Sandoz,  
Col. River Packers Assn., Inc.,  
Astoria, Oregon.

Michael T. Galvin,  
East Bay Fisheries,  
311 California Street,  
San Francisco, Calif.

Joseph F. Jurich,  
4124 Arcade Building,  
Seattle, Washington.

For the Gulf Coast:

C. Allen Greiner,  
5645 Hawthorne Place,  
New Orleans 19, La.

Harvey Lewis,  
Gulf Coast Seafood Producers  
and Trappers Association,  
Morgan City, La.

A. J. Robida,  
Fish Producers Ex. of Florida,  
Inc.,  
Jacksonville, Fla.

For the Great Lakes:

Oliver H. Smith,  
Smith Brothers,  
Port Washington, Wisconsin.

**PRIBILOF FUR SEAL HERD LARGEST IN 75 YEARS**

The size of the fur seal herd on the Pribilof Islands has been so increased through careful conservation measures under direct Government management that it is now larger than it has been in 75 years, Secretary of the Interior Harold L. Ickes announced September 21. (See Fishery Market News, May 1940, pp. 3-4, "Fur Seals.")

The annual census of the seals, completed in August, showed that the herd consisted of 2,945,663 animals. The capital value of this famous herd is estimated at well over \$100,000,000, Secretary Ickes declared.

The fur seal herd numbered possibly 4,000,000 animals at the time the United States purchased Alaska, a purchase which included the Pribilof Islands, from Russia in 1867. In the following two years, various independent and uncontrolled groups killed approximately 329,000 seals.

For a period of 40 years, from 1870 to 1910, the right to take fur seal skins on the Islands was leased by the U. S. Government to private corporations. Under the first 20-year lease, the annual take was frequently in excess of 100,000 skins, a total of 1,977,377 skins during the life of the lease. Under the second 20-year lease, the total take was 342,651 skins.

The extreme exploitation of the herd during the period of leases to private companies, plus extensive pelagic killing of the seals by our own and other nationals, finally reduced the size of the herd to only 123,138--the lowest point in history--by 1911.

In 1911, the Government itself took over the management of the herd and in that same year a convention was concluded among the United States, Great Britain, Japan, and Russia, which effectively barred pelagic sealing north of the 30th parallel of north latitude except for limited operations by primitive methods carried on by Indians and other aborigines. At present, the herd is protected under a provisional agreement between the United States and Canada under which Canada receives 20 percent of the skins taken on the Islands.

This year only 47,652 skins were taken from the Islands due to the fact that a sufficient supply of skins was already available in the United States from operations in previous years. At present, it is possible to process only about 45,000 skins a year because of the lack of skilled workers.

The Islands are now managed by the Interior Department's Fish and Wildlife Service. The sealing operations have, despite careful conservation, resulted in more than \$10,000,000 being turned into the U. S. Treasury.

With the herd still growing rapidly, it is probable that after the war, the number of skins which can be made available for sale will substantially increase. The skins are dyed

by a secret process and can be had in the familiar black and two rich brown shades. Improvement in processing methods have made the skins much more pliable in recent years, and, therefore more suitable for smart tailoring.

#### PRINCIPLES GOVERNING SALE OF GOVERNMENT-OWNED FOOD OUTLINED BY WFA

Sale of Government-owned food stocks into civilian trade channels is a step in preparing for peace, M. L. Brenner, Chief, Procurement and Price Support Branch of WFA's Office of Distribution, told a meeting of the National Industrial Stores Association, held at Cincinnati, Ohio, according to Food Trade Letter No. 47, dated August 26. "It doesn't mean," he said, "that the war is over or that we can let down in production, but it does mean that we are trying to avoid some things that happened after World War I." Mr. Brenner pointed out that the French needed food in 1918 and 1919. The food was delivered to them by one branch of our Government. When the war ended, the Army had food that it didn't want to ship back to the United States. This was given to the French Republic. The French Republic turned it over to French trade. France needed money so the food was re-exported to the United States where it helped to break the market. In addition, foods stored in this country for war purposes were "dumped" in large quantities on a market that could not absorb them at reasonable prices. "We don't want that to happen again," Mr. Brenner said. Commodities overseas, as well as reserves here at home, will be allocated for relief feeding. Government stocks in this country are being constantly reviewed and pared closely to known requirements. Reserves must be maintained. But it is dangerous to hold commodities too long and then have to dump them on a market that is trying to adjust to peacetime conditions. Such action would be a loss to the Government and disaster to the trade. To avoid this, Government-owned foods that can be sold now are being offered to the trade. In doing so, the War Food Administration's Office of Distribution is following the policy of:

1. Avoiding disruption of normal trade channels.
2. Obtaining the maximum price for the commodities sold.

"Almost every sale," Mr. Brenner said, "presents some new angle or problem, and procedure must of necessity be kept flexible enough to adjust to each condition. Selling food from Government stocks now on a short market is one thing and selling from Government stocks after the war on a long market might be quite another. But if the procedure is kept flexible it can be adjusted to new situations. By selling foods that are not needed now to meet war requirements and by turning our stocks, we are preparing for the bigger job after the war when more foods may be in surplus and the market may not be so good. With our experience now and with the help of the food industry we are sure we can shift to high gear when the load gets heavier and do a good post-war job."

#### WFA REVISES FOOD PRIORITY ORDER EFFECTIVE SEPTEMBER 15

The War Food Administration on September 11 clarified major provisions in its food priority order and reissued this order (formerly Food Distribution Regulation 1) as War Food Order 71. This revision makes no basic changes in methods by which priorities are issued by the War Food Administration, used in the purchase of food, and enforced.

Under this revised order, suppliers of foodstuffs still are required to accept priority rated purchase orders before they accept any other orders or contracts and to deliver on priority rated orders in preference to any other delivery, use or transfer of the food ordered by priority. Suppliers also are required to make arrangements to deliver on priority rated orders, even though there is no formal contract. Under War Food Order 71, a priority rated order is binding on a supplier as soon as it is served by regular mail, registered mail, telegram, or personal service.

The priority order (WFO-71) was issued originally in March 1943 to facilitate the procurement of food by government agencies as well as to place WFA in a position to authorize the use of priorities so that food can be obtained in emergency situations for essential civilian purposes.

The revised order, effective September 15, 1944, makes the following specific changes, primarily for purposes of clarification:

1. The Director of Distribution is authorized to assign priority ratings to any disposition of food--the transfer of title by sale, gift or any other means, and to the use of food in any process of production.

2. Under the original regulation, Government agencies were authorized to use an automatic FR-10 rating on all orders or contracts, except rationed foods or those set aside pursuant to provisions of War food orders issued by WFA. Under the revised order, this automatic rating will be used only in those situations where the supplier enters into a contract placed by the Government agencies named in WFO-71.

3. Agents or persons in possession of food which they do not own, and against which a priority order is placed, are required to reveal to the purchaser the name of the owner and to hold the food until the priority is withdrawn or the delivery is completed.

While efforts have been made to use priorities sparingly, WFA has found it necessary to grant them at times in order to obtain food for the armed services and for our allies and friendly nations. They will be used for U. S. civilians only in emergencies, and only after all other means of procuring food have been exhausted.

#### ACTIVE WFA ORDERS LISTED ON SEPTEMBER 30

The War Food Administration's September 30 issue of Summary of Active Food Orders Covering Specific Commodities Administered by the Office of Distribution listed the following orders which are of interest to the fishing industry:

Order No.	Commodity	Phone Extension	Room in So. Agric. Bldg.
37	Sperm Oil .....	3441	5135-S
42	Fats & Oils in Edible Products .....	"	"
42a	Fats & Oils in Protective Coatings, Coated Fabrics, and Floor Coverings .....	"	"
42b	Fats & Oils in Soap .....	"	"
44	Canned Fish & Shellfish .....	3200	4132-S
72	Salted Fish .....	2773	4136-S
111	Food Storage Facilities .....	5757	6333-S

#### WPB DEFINES PROGRAM FOR OPERATIONS FOLLOWING GERMANY'S DEFEAT

Acting Chairman J. A. Krug, of the War Production Board, announced on September 5, following a meeting of the full Board, that the Army, Navy, and major war agencies have unanimously agreed on a program designed to provide the utmost stimulus to reconversion when Germany is defeated, while at the same time, protecting production necessary for the Japanese war.

Acting upon findings that there will be a reduction of about 40 percent of war production within three months after the defeat of Germany which will free over 4,000,000 workers, the Board decided to:

1. Remove almost all controls over materials immediately upon the defeat of Germany except those that are absolutely necessary to assure the reduced measure of war production necessary to beat Japan. This means that all manufacturers can use any plant and any materials that are not needed for military production for any civilian production.
2. The War Production Board and other Government agencies will do everything within their powers to assist and encourage industry in resuming civilian production and maintaining employment through the "know-how" of its industry divisions and industry and labor advisory committees.
3. The Board will maintain its organization and powers so as not to relinquish authority until it is certain that the war production program is adequate for victory over Japan.

The purpose of the decision, arrived at the Board meeting after a sweeping re-survey of the military and production situation, is two-fold. First, to assure full military production until final victory over Japan. Second, to free civilian enterprise to the utmost.

Industry is to be allowed in its own way, according to the availability of markets, men, materials and plants, to do the swiftest and most effective job possible of restoring produc-

tion, making whatever people want and affording maximum employment, just as quickly as possible. The plan is simple in outline. Detailed procedures for putting it into effect will be developed promptly. The plan provides as follows:

There will be only one preference rating, in addition to the present emergency AAA rating, and this rating will be reserved exclusively for military programs during the war against Japan. All other production will be unrated. Manufacturers will be permitted to accept unrated orders but they will be obliged to fill rated military orders ahead of all other business.

After Germany's collapse no programming of civilian production will be necessary. The information which the War Production Board has on the available supplies of materials, components, facilities, and manpower indicates that maximum civilian output can be achieved without detailed priorities regulation from Washington. The War Production Board will retain its Industry Divisions and its Industry Division Requirements Committees whose job will be to make certain that no one is permitted to procure an unreasonable amount of any material or product, that needed materials and components are made available to top essential civilian activities such as transportation, utilities, and fuel, and that small business is given an equal opportunity to secure materials and supplies.

A very few allocation orders will be continued for materials that remain tight, such as lumber, textiles, and certain chemicals. For example, it will be necessary to continue strict controls of the use of lumber, particularly for major construction projects.

The Controlled Materials Plan for allocating steel and copper will be continued only for the quarter in which hostilities in Europe cease.

Paul V. McNutt, Chairman, War Manpower Commission, who was present at the meeting, endorsed the program outlined and indicated that the WMC will shortly announce a program for manpower after Germany's collapse, designed to dovetail with the WPB procedure.

Mr. Krug said in deciding upon immediate and drastic elimination of production controls that War Production Board is planning on keeping its steering gear and brakes in good condition. During the past three years, the WPB industry divisions have developed methods that have been notably successful in dealing quickly and effectively with industrial problems. This "know-how" will be kept available for immediate use as needed. Also available will be the Industry Advisory Committees, the authority to allocate materials and to schedule production of components when supply becomes critical. If troubles should occur in military production or civilian output, WPB will be able to handle them on a spot basis. With the removal of controls on production, industrial, civic, and labor leaders in every community will be called upon to use their ingenuity and resourcefulness to overcome the home front difficulties on the way back.

#### NO RELAXATION OF RESTRICTIONS ON BURLAP OR ROPE ANTICIPATED BY WPB

Officials of the Cordage Branch of the War Production Board's Textile, Clothing and Leather Bureau said September 7 that they cannot foresee the possibility of any revocation or relaxation of present orders controlling the production or use of cordage or burlap, which might be expected upon the collapse of Germany.

This statement was made to clarify any misunderstanding or misapprehension that may exist in the minds of cordage manufacturers or users as a result of WPB's recently announced policy of cutbacks on "X" day--the end of the European phase of the war.

Present short supplies of burlap and cordage-making fibers are caused by the war with Japan and until some of the territories now occupied by the Japanese can be freed, no easing of restrictions on burlap or cordage can be forecast, it was explained.

Fourth-quarter 1944 military requirements for burlap and rope are so great that it is impossible to foresee any relaxation of restrictions on burlap or rope for civilian needs, the officials said.

#### WPB ASKS COOPERATION IN USE OF TRANSPORTATION FACILITIES

An intensive drive to secure the full cooperation of the Nation's shippers and receivers in getting more use out of existing transportation facilities during the coming peak load months was announced September 3 by the Transportation and Storage Division of the War Production Board.

The Office of Defense Transportation recently reported that "rail car loading are currently exceeding 1943 levels, rail hauls are growing longer, heavier loadings carried per car and the ton-mile total are still moving impressively upward."

The Storage and Transportation Division issued the following statement:

"With this as the current situation, it should be obvious that the seasonal traffic peak this fall and the continued heavy load during the winter months will not allow any relaxation of efforts towards the best utilization of transportation facilities. In fact, what is needed is an intensification of efforts to conserve transportation facilities.

"It is a well recognized fact that the wholehearted cooperation of shippers and receivers of freight has been of immense value in making possible the carriage of the unprecedented traffic load throughout the war emergency. We are calling upon industry to re-examine its practices and opportunities towards this end.

"Haulage equipment is now being utilized to a greater degree than ever before and there is no surplus available for the increased load expected. The answer to the transportation problem appears to lie in a reduction in turn-around time of rail freight cars. For instance, a reduction of one day would make available approximately 140,000 more freight cars for loading during September, October, and November. Shippers and receivers of freight can do much towards making this possible.

"Among the suggestions to improve the transportation situation are the following:

- "(1) Load all equipment immediately after placement and release cars to the railroads with full and correct billing instructions without delay.
- "(2) Load cars so they can be unloaded from either side; stow and brace shipments in cars carefully so as to avoid damage, thereby making unnecessary the replacement of shipments.
- "(3) Unload cars immediately upon receipt and release to the railroads without delay equipment that is not to be reloaded after removing all Dunnage and debris and closing doors in order to keep the interior dry and clean. This should also be done on Sundays and Holidays.
- "(4) Load all cars to capacity.
- "(5) Order only the number of cars required for immediate loading.
- "(6) Keep in contact with local railroad authorities in regard to switching schedules, etc., and arrange loading and unloading operations accordingly.
- "(7) Be prepared to adjust loads to utilize different sizes or types of equipment when exact, ideal requirements cannot be met.
- "(8) Utilize the form of transportation most readily available.

"The War Production Board will inform the industries of the Nation at industry advisory committee meetings in Washington during the next few weeks that the coming months probably will prove to be the most critical of the war for transportation. Industries will be urged to take immediate steps to expand the utilization of existing rail equipment through the saving of at least one day in the freight car turn-around for the remainder of this year.

"Efforts should be made to conserve not only railroad facilities, but also highway and waterway transportation. The critical situation in regard to heavy duty truck tires, the shortage of trucks and gasoline and the manpower shortage make it particularly important that every possible ton-mile of highway haulage be conserved."

#### ODT ACTS TO ELIMINATE DELAYS IN UNLOADING REFRIGERATOR CARS

Col. J. Monroe Johnson, Interstate Commerce Commissioner and Director of the Office of Defense Transportation, announced September 5 that ICC Service Order No. 180, which provides penalties for holding railroad refrigerator cars beyond a reasonable time for unloading, will again become effective September 9.

Heavy seasonal movements of perishable freight at this time combine with the shortage of ice to constitute an emergency requiring the maximum use of all railroad refrigerator cars, in the opinion of the National Refrigerator Advisory Committee consisting of representatives of railroads, shippers, refrigerator car owners, and the ODT. The ICC has accepted the Committee's recommendation that the existing suspension of ICC Service Order No. 180 be terminated on September 9. The order therefore becomes effective again on September 9 without further notice.

ICC Service Order No. 180 established demurrage charges on any refrigerator car loaded with any commodity not unloaded within the 48 hours free time. After the free time, the charges are \$2.20 a day for the first two days, \$5.50 for the third day, \$11 for the fourth day, \$22 for the fifth day, and \$44 for each succeeding day. These heavy demurrage charges are intended to make any holding of refrigerator cars for storage beyond five days too costly to be profitable.

Service Order No. 180 was originally recommended because delays in unloading refrigerator cars were seriously affecting the available supply of such cars for shippers, said Colonel Johnson. The order, originally scheduled to become effective February 11, 1943, was suspended to February 16; was effective from February 16 to April 6, and was suspended April 6 to August 5, and the suspension was continued to September 9.

#### USE OF TERM "GRAYFISH" IS DISCUSSED BY FOOD AND DRUG ADMINISTRATION

In reply to an inquiry from the Service, the Food and Drug Administration on September 15 discussed the use of the term "grayfish" to identify on labels for canned products the fish frequently known as the dogfish. An excerpt from the letter follows:

Long before the name "grayfish" was coined in 1916 or 1917, this species was known as the dogfish. Many authentic publications give priority to the name dogfish and it is our observation that among fishermen the name dogfish is rather universally applied. If the question were one of which name was first applied and has the wider usage, we should have to conclude that the term dogfish is entitled to priority.

However, we recall very well the promotion of this fish a quarter of a century ago as a food fish under the name "grayfish" and the enclosed abstract from the Scientific American of February 9, 1918, amplifies our recollection. In certain literature describing this fish we find the name "grayfish" given as the preferred name. On the theory that frequent usage of a name over two decades or more constitutes sufficient evidence to establish it as a common or usual name, we will not press our objection to the term "grayfish" as a label designation unless it develops that consumers are misled. This is with the understanding that the fish used are actually those of the genus Squalus and are not the larger and more typical members of the shark family such as the soupfin, which must be labeled as shark.

#### ARTICLE ON VOLATILE BASES IN FISH PUBLISHED

An article "Determining Volatile Bases in Fish"--a comparison of the precision of certain methods--by Maurice E. Stansby, Roger W. Harrison, John Dassow, and Marie Sater, was published in the Industrial and Engineering Chemistry, Sept. 1944, Vol. 16, No. 9. The article was prepared at the Service's technological laboratory at Seattle, Washington.

## Fresh Fish Trade

#### AUGUST LANDINGS AT NEW BEDFORD SLIGHTLY ABOVE AUGUST 1943

Landings of fishery products during August at New Bedford, Mass., totaled 7,245,000 pounds, valued to the fishermen at \$611,700, according to data published in Current Fishery Statistics No. 147 by the U. S. Fish and Wildlife Service. The August landings were approximately the same as those in July. Compared with August 1943, when 7,068,000 pounds, valued at \$502,500, were landed, it was an increase of 2 percent in volume and 22 percent in value.

During the month, 176 craft made 437 trips to the fishing grounds. The over-all weighted average price per pound received by the fishermen for their catches during August was 8.44 cents as compared with 8.48 cents during July and 7.11 cents during August 1943. The principal items landed during August were haddock and yellowtail, which accounted for 65 percent of the total catch.

Total landings for the first eight months of 1944 amounted to 58,710,000 pounds, valued at \$4,595,300. Compared with 1943, this was an increase of 34 percent in volume and 7 percent in value. The total weighted average value for the first eight months of 1944 was two cents lower than that of 1943, averaging 7.83 cents per pound compared with 9.86 cents for 1943.

## Landings by Fishing Craft at New Bedford, Massachusetts

Item	August 1944		July 1944		August 1943		Eight mos. ending with August			
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*
Cod	381,026	6.06	355,632	6.05	376,175	6.02	4,904,392	6.32	2,804,179	8.11
Haddock	2,441,343	6.99	2,605,389	6.59	1,531,158	6.54	16,192,564	7.13	5,934,075	7.05
Hake:										
White	24,679	6.42	32,842	5.88	16,375	5.12	162,062	6.41	144,636	4.78
Red	-	-	-	-	-	-	1,915	8.05	1,251	1.60
Eelpout	-	-	-	-	-	-	3,224	2.99	6.43	3,179,129
Pollock	6,685	4.43	5,985	4.51	4,282	4.69	143,343	5.14	60,903	7.85
Halibut	190	1.89	845	14.44	45	24.44	36,344	17.30	18,514	26.37
Mackerel	136,900	5.35	387,555	4.49	40	5.00	5,518,520	4.92	4,279,240	6.72
Flounders:										
Gray sole	890	6.97	3,290	6.79	480	6.67	38,117	7.98	13,864	9.06
Lemon sole	233,614	8.00	241,735	8.04	112,990	7.79	2,428,472	8.79	646,396	12.31
Yellowtail	2,200,908	4.50	1,510,937	4.50	3,804,169	3.98	12,241,020	6.48	18,614,208	7.63
Blackback	67,964	5.00	1,260,785	5.67	574,431	4.87	6,905,452	7.25	4,638,271	8.81
Dab	1,245	5.55	2,245	4.54	-	-	6,722	4.33	107,719	8.04
Fluke	101,768	13.73	6,417	11.87	7,296	12.43	512,188	16.06	19,376	10.92
Swordfish	126,938	30.00	119,446	29.13	38,751	30.26	248,752	29.73	90,970	32.58
Rosefish	-	-	-	-	-	-	3,330	4.26	-	-
Whiting	39,070	2.62	14,756	4.05	2,970	3.40	91,126	3.40	6,176	2.91
Wolfish	215	3.72	4,390	4.49	535	4.49	46,740	4.72	14,057	5.45
Scallops (meats)	572,393	30.00	583,339	30.00	573,337	30.00	2,707,420	31.05	2,982,807	45.15
Other	57,202	-	99,929	-	24,250	-	314,145	-	128,917	-
Total	7,244,830	8.44	7,288,557	8.48	7,067,584	7.11	58,705,766	7.83	43,704,562	9.86

\*Weighted average of prices per pound paid to fishermen.

## THREE-PORT LANDINGS DECLINE DURING AUGUST, BUT 8-MONTH TOTAL LEADS 1943 BY 8 PERCENT

Fishery products landed at the ports of Boston and Gloucester, Mass., and Portland, Maine, during August totaled 41,297,000 pounds, valued at \$2,147,000 to the fishermen, according to Current Fishery Statistics No. 144, released by the Fish and Wildlife Service. The production was 5 percent less than August 1943 and 9 percent under July 1944. The weighted average price for all landings was 5.20 cents per pound compared with 4.66 cents for July and 5.25 cents for August 1943. During the month, 246 vessels made 1,057 trips to the fishing grounds compared with 1,134 trips by 221 vessels during August 1943.

For the first eight months of 1944, the total landings were 251,440,000 pounds, valued at \$14,142,500, an increase of 8 percent in volume compared with the corresponding period of 1943. The weighted average price received for the period was 5.62 cents per pound compared with 7.13 cents in 1943.

## Landings by Fishing Vessels at Boston and Gloucester, Mass., and Portland, Maine

Item	August 1944		July 1944		August 1943		Eight mos. ending with August			
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*
Cod	3,684,964	6.04	6,993,274	5.97	3,766,539	6.02	45,947,507	6.70	31,345,408	9.32
Haddock	8,708,397	6.86	7,190,853	6.82	7,927,796	6.79	66,029,470	7.47	69,904,771	9.62
Hake	668,580	5.68	427,984	5.32	554,466	5.08	4,775,388	4.47	2,194,294	7.43
Pollock	441,478	4.40	595,074	4.39	478,935	4.51	9,047,483	5.23	7,603,938	8.32
Cusk	112,446	5.45	126,386	5.49	254,595	5.47	779,546	6.10	1,004,087	8.01
Halibut	5,963	14.12	9,031	17.03	9,514	19.30	137,222	17.72	148,931	24.16
Mackerel	8,144,951	5.18	9,555,299	3.91	8,864,760	6.16	31,522,382	4.78	26,126,255	5.74
Flounders:										
Gray sole	174,649	6.91	147,500	6.96	188,788	6.77	1,450,469	7.65	1,720,514	9.20
Lemon sole	58,200	7.98	114,760	8.00	53,205	7.91	612,888	8.45	946,511	11.21
Yellowtail	70,699	4.50	111,620	4.50	122,475	4.02	1,276,978	6.00	2,071,764	7.06
Blackback	29,342	6.79	103,415	6.93	69,065	4.97	828,316	8.40	957,500	8.28
Dab	250,500	4.42	178,928	4.40	210,867	4.39	2,147,275	4.93	2,271,560	6.58
Fluke	-	-	-	-	-	-	315	14.92	-	-
Other	-	-	-	-	-	-	775	-	565	-
Swordfish	334,019	29.88	43,543	29.57	135,812	30.00	377,562	29.84	208,540	30.00
Rosefish	15,134,267	3.72	15,777,775	3.72	15,399,984	3.73	73,879,560	3.80	65,758,389	4.08
Whiting	3,371,906	4.10	3,623,521	3.37	4,945,005	4.21	11,099,188	3.80	17,336,902	4.24
Wolfish	12,115	4.21	23,551	4.34	18,137	4.02	837,748	5.17	545,515	7.79
Eelpout	-	-	-	-	-	-	149,555	3.70	108,105	2.71
Scallops(meats)	-	-	-	-	70,932	30.00	105,652	35.45	542,706	48.85
Other	93,785	-	36,143	-	194,458	-	434,777	-	875,222	-
Total	41,296,861	5.20	45,258,657	4.66	43,273,333	5.25	251,440,456	5.62	231,671,477	7.13

By ports:

Boston	14,984,571	6.33	15,612,704	5.83	14,468,109	6.44	106,950,166	6.84	106,397,639	9.26
Gloucester	24,259,011	4.62	27,011,379	4.10	26,490,885	4.69	132,688,432	4.79	111,076,680	5.39
Portland	2,053,279	3.70	2,634,574	3.54	2,314,339	4.12	11,801,858	4.07	14,197,158	4.73

\*Weighted average of prices per pound paid to fishermen.

## NEW YORK FISH RECEIPTS UP 5 PERCENT IN AUGUST

Receipts of fresh and frozen fishery products at New York's salt-water market during August increased 5 percent compared with July while showing practically no change from August 1943, according to the Service's Market News office in New York City. A falling off of Long Island production, especially of scup, was offset by increased receipts from other points, allowing an overall gain from July.

Shrimp receipts recorded the outstanding gain in poundage in August, and swordfish receipts continued to increase greatly, production far exceeding the quantities anticipated earlier in the season.

## Receipts of Fresh and Frozen Fishery Products--Salt-water Market, New York City\*

Item	August		August compared with		July 1944	August 1943
	1944	Pounds	July 1944	Percent		
<u>Classification:</u>						
Fish	14,857,000				14,909,000	15,534,000
Shellfish, etc.	6,730,000	+ 20		+ 14	5,528,000	5,902,000
Total receipts	21,587,000	+ 5		-	20,537,000	21,486,000
<u>Important Items:</u>						
Butterfish	750,000	+ 72		- 13	435,000	867,000
Cod	1,066,000	- 14		+ 17	1,246,000	914,000
Croakers	483,000	+ 50		- 1	323,000	488,000
Flounders:						
Blackbacks	1,366,000	- 11		+ 27	1,541,000	1,074,000
Yellowtails	1,288,000	- 1		- 44	1,304,000	2,293,000
Haddock	1,986,000	+ 23		- 2	1,619,000	2,035,000
Halibut	514,000	- 14		- 6	594,000	549,000
Mackerel	1,575,000	- 10		+ 6	1,860,000	1,581,000
Salmon	223,000	- 71		- 8	780,000	242,000
Scup (porgy)	600,000	- 39		- 43	988,000	1,049,000
Swordfish	117,000	+ 129		+ 134	51,000	50,000
Whiting	791,000	+ 4		- 2	757,000	808,000
Clams, hard	3,521,000	+ 8		+ 23	3,254,000	2,868,000
Lobsters	631,000	- 5		+ 12	662,000	565,000
Shrimp	1,469,000	+ 108		+ 10	707,000	1,331,000
Sea trout, gray (weakfish)	416,000	+ 10		+ 3	377,000	404,000
Fillets (Unclassified)	591,000	- 37		+ 103	936,000	291,000
<u>Arrivals by:</u>						
Fishing vessels (21 trips)	1,165,000	- 12		- 58	1,333,000	2,752,000
Truck, freight, and express	20,422,000	+ 6		+ 9	19,206,000	18,735,000

\*Excluding imports entered at New York City.

## GULF SHRIMP PRODUCTION IN AUGUST 19 PERCENT BELOW 1943

This year the production of shrimp in August remained considerably below last year's record total, according to the Service's Market News office in New Orleans. A number of the plants were canning more of their shrimp this season due to the comparatively low price ceilings on frozen shrimp and because they were granted increased prices for two large sizes of canned shrimp.

Hard crab production was above that of last year in all areas. Prices in Eastern markets have remained at levels favorable to the crab fishermen and fishing has been active.

For the first 8 months of 1944, oyster production was 33 percent less than in the comparable period in 1943. The retail and restaurant trade in oysters was comparatively quiet.

## Production of Fishery Products in the Gulf States\*

Item	Unit	August 1944	August 1944 compared with		8 months Jan.-Aug. 1944	Compared with 8 months 1943	12 months Jan.-Dec. 1943
			July 1944	August 1943			
<u>Shrimp:</u>							
For canning	Bbls.	25,549		- 28	27,607	- 50	128,874
Other	"	28,378	+ 295	- 8	107,591	- 17	251,334
Total	"	54,527	+ 544	- 19	135,198	- 27	390,268
<u>Oysters:</u>							
For canning	"				326,889	- 35	507,350
Other	"	7,468	+ 91	- 73	143,795	- 26	298,641
Total	"	7,468	+ 91	- 73	470,584	- 33	805,991
<u>Crabs, hard</u>	Lbs.	1,589,750	- 12	+ 25	8,504,588	+ 35	8,972,913
Crabmeat, fresh-cooked	"	190,557	- 7	+ 28	832,255	+ 15	1,028,908
<u>Salt-water fish</u>	"	357,370	+ 1	- 2	3,268,631	- 18	6,683,965
<u>Fresh-water fish</u>	"	69,070	- 6	+ 21	511,356	- 10	662,525

\*Includes production in Alabama, Mississippi, Louisiana, and Texas.

## CHICAGO RECEIPTS CONTINUE DECLINE IN AUGUST

Receipts of fresh and frozen fishery products in the Chicago wholesale market in August fell below 1943 totals for the fourth consecutive month, according to the Service's Chicago Market News office. Arrivals totaled 5,466,000 pounds, a gain of 34 percent over July, but 36 percent below August 1943. The 1944 total through August was 43,449,000 pounds, 21 percent less than the 1943 eight-month figure.

The most important item in August was halibut, of which 1,083,000 pounds were received. While this was a 43 percent rise above July, it fell 37 percent under the August 1943 total. Halibut receipts for eight months were 5,223,000 pounds or 60 percent under the 1943 figure. Shrimp receipts also improved in August yet showed declines for the month and year compared with 1943. Blue pike, whitefish, and lake trout were the only major items retaining sizable gains for 1944 over 1943 for the 8-month period.

## Receipts of Fresh and Frozen Fishery Products at Chicago

Item	August 1944			8 mos. Jan.-Aug. 1944	8 mos. 1944		12 months Jan.-Dec. 1943
	August 1944	July 1944	August 1943		8 mos. 1943	Percent	
<u>Classification:</u>							
Fresh-water fish	2,788,000	+14	- 24	27,327,000	- 3	42,505,000	
Salt-water fish	2,065,000	+48	- 49	12,444,000	- 40	29,820,000	
Shellfish, etc.	604,000	+163	- 24	3,678,000	- 40	11,706,000	
Total receipts	5,466,000	+34	- 36	43,449,000	- 21	84,034,000	
<u>Important Items:</u>							
Blue pike	6,000	- 96	- 92	1,938,000	+147	1,667,000	
Carp	233,000	+31	- 42	1,927,000	- 34	4,419,000	
Lake herring	277,000	+27	- 32	1,969,000	- 7	4,100,000	
Lake trout	491,000	+11	- 30	5,005,000	+ 14	7,002,000	
Suckers	174,000	- 6	- 58	1,712,000	- 8	2,902,000	
Whitefish	445,000	-	- 3	4,737,000	+ 24	4,671,000	
Yellow perch	311,000	+99	+ 55	1,302,000	+ 4	2,079,000	
Yellow pike	349,000	+59	+ 12	2,488,000	- 3	3,733,000	
Halibut	1,083,000	+43	- 37	3,549,000	- 60	11,436,000	
Rosefish fillets	396,000	+143	+ 69	1,629,000	- 6	2,689,000	
Shrimp	480,000	+250	- 27	2,254,000	- 49	8,793,000	
<u>Leading Sources:</u>							
Louisiana	351,000	+151	- 19	1,742,000	- 25	5,343,000	
Massachusetts	549,000	+36	- 42	4,195,000	- 25	8,913,000	
Wisconsin	722,000	+24	- 21	5,091,000	- 13	9,257,000	
British Columbia	1,092,000	+39	- 41	3,555,000	- 57	10,707,000	
Domestic total	3,680,000	+38	- 26	28,080,000	- 22	57,066,000	
Imported total	1,786,000	+28	- 48	15,369,000	- 21	26,968,000	
<u>Transported by:</u>							
Truck	1,052,000	+23	- 30	10,101,000	- 17	18,898,000	
Express	3,144,000	+24	- 29	19,030,000	- 24	35,355,000	
Freight	1,270,000	+68	- 51	14,318,000	- 21	29,781,000	

## SEATTLE RECEIPTS OF FISHERY PRODUCTS CONTINUE DOWNWARD TREND

During August, receipts of fresh and frozen fishery products at Seattle were one-fifth less than those for July, according to the Service's local Market News office. Despite the fact that receipts of most leading species increased over those of July, landings of halibut and coastwise receipts of livers declined to such an extent that the total receipts were 20 percent lower. Only 1,521,000 pounds of halibut were received during August compared to 4,366,000 pounds in July.

Receipts of livers continued heavy during August although they dropped 5 percent from July. This item showed an increase of 117 percent over August 1943 and rose 109 percent from January through August compared with the 8-month total in 1943.

Item	Receipts of Fresh and Frozen Fishery Products at Seattle*							
	August 1944		compared with		8 mos.		Compared with	
	August 1944	Percent	July 1944	August 1943	Jan.-Aug. 1944	Percent	8 months 1943	12 months Jan.-Dec. 1943
Classification:	Pounds		Pounds	Percent	Pounds	Percent	Pounds	
Total fish and shellfish	6,583,000	- 20		+ 22	45,566,000	- 14	82,471,000	
<u>Important Items:</u>								
Halibut	1,521,000	- 65		+ 32	13,230,000	- 32	24,384,000	
Lingcod	580,000	+ 5		+ 110	5,061,000	- 17	6,942,000	
Rockfish	601,000	+ 38		+ 205	3,256,000	+ 9	4,505,000	
Sablefish	830,000	+ 53		+ 129	2,337,000	+ 1	5,046,000	
Salmon	836,000	+ 45		- 38	5,655,000	- 25	15,895,000	
Sole	593,000	+ 88		- 40	5,206,000	- 15	10,093,000	
Tuna	290,000	+ 867		+ 215	320,000	+ 230	783,000	
Oysters	55,000	+ 22		- 49	1,628,000	+ 20	2,522,000	

\*Halibut and shark fleets and receipts from local and all other sources.

#### OPA POSTPONES SETTING PRICES ON GREAT LAKES FISH

Ceiling prices for Great Lakes fish will not be established at this time, the Office of Price Administration announced September 3. The pricing agency said it is hopeful that the present downward trend of fishermen's prices will shortly result in retail prices that will reflect the 1942 level of prices. By law, OPA cannot reduce fresh fish prices below the 1942 level. The agency noted, however, that the usual seasonal rise in prices is expected during the Jewish holidays and the fall and winter months, but felt that from present indications this rise would be no more than normal.

If prices should rise substantially above 1942 levels for any appreciable time, OPA said that it was prepared to take appropriate and immediate action.

A survey conducted by OPA, and the Fish and Wildlife Service and Office of Coordinator of Fisheries, of the Department of the Interior, covered the 1942 level of prices as well as recent price trends of Great Lakes fish and showed that the fishermen's prices for nearly all species of lake fish have declined sharply below last year's level.

In July of this year, fishermen's prices for a number of species such as blue pike, lake herring, chubs, pickerel, and perch were at or below the prices of July 1942. Most of the other species were selling from a fraction of a cent to two or three cents a pound above their July 1942 price. Only whitefish and lake trout, representing one-sixth of the production of American fishermen on the Great Lakes, were selling at prices substantially higher than their 1942 prices, OPA said.

Present retail prices on fresh-water fish are reflecting the lowered fishermen's prices, and as long as this trend continues it will not be necessary to protect consumers by establishing ceiling prices, OPA said.

#### AMENDMENT 34 TO MPR-418 EFFECTIVE SEPTEMBER 18

The maximum price for primary fish-shipper sales of head-on shrimp to a retailer or eating establishment can now be determined by using the price listed in the fresh fish regulation for sales of this item by a wholesaler to a retailer, the Office of Price Administration announced September 13. The effect of the action will be largely confined to New Orleans, La., the important consuming center for head-on shrimp.

This price is listed in the regulation (Maximum Price Regulation No. 418--Fresh Fish and Seafood) under Table D. Formerly, a primary fish shipper, in making a sale of head-on shrimp to a retailer or eating establishment was restricted to Table C prices, but this provided no margin over sales to wholesalers.

The action, effective September 18, 1944, increases the price of head-on shrimp on this type of sale to the retailer by 2-1/4 cents per pound with a consequent increase to consumers of 2 cents per pound, OPA said.

In effect, this measure restores the normal margin the primary fish shipper obtained in the sale of this species of seafood to retailers and restaurants. This margin had inadvertently been reduced as a result of a previous pricing action. (See Amendment No. 32 to Maximum Price Regulation 418.)

Amendment No. 34 to Maximum Price Regulation No. 418--Fresh Fish and Seafood--became effective September 18, 1944. Excerpts follow:

Section 3 (c) is amended to read as follows:

(c) *Maximum prices for primary fish shipper sales to retailers or purveyors of meals.* The maximum price for a primary fish shipper sale of fresh fish or seafood (except head-on shrimp) to a

retailer or purveyor of meals, except from a branch warehouse as provided in paragraph (d), is the price listed in Table C in section 22, plus the appropriate container allowance, if any, provided in section 21, plus the allowance provided in section 6 for a service and delivery sale

where such sale is made. The maximum price for such a sale of head-on shrimp is the price listed in Table D in section 22, plus the appropriate container allowance, if any, provided in section 21, plus the allowance provided in section 6 for a service and delivery sale where such sale is made.

#### AMDT. 35 TO MPR-418 EFFECTIVE SEPTEMBER 14

Fall prices for several species of salmon produced in various Pacific Coast areas have been increased at the producer level, the Office of Price Administration announced September 14. The increases will not be reflected at the consumer level. Wholesale margins are sufficient to absorb these increases since wholesale prices were based on other higher-priced salmon items, OPA said.

The increases at the producer level follows:

- (1) Chinook or King salmon produced in the coastal streams of Oregon and California (other than the Sacramento River) is increased from 12 cents a pound to  $13\frac{1}{2}$  cents during the months of September through December 1944.
- (2) The price of Fall or Chum salmon produced in the coastal streams of Washington and Oregon is increased from the previous price of  $4\frac{1}{2}$  cents a pound to 5 cents a pound for the same fall months.
- (3) Chinook salmon produced in the Puget Sound and the coastal waters of Washington is increased from 10 cents per pound to  $13\frac{1}{2}$  cents for the same period.
- (4) Chinook salmon produced in the Columbia River is increased from 8 cents a pound to  $10\frac{1}{2}$  cents for the month of September only.

The increases in the action are a result of a reexamination of 1942 prices paid to fishermen. The Stabilization Extension Act of 1944 requires OPA to set fishermen's prices at levels not lower than the prices paid them during 1942.

Amdt. 35 to MPR-418--Fresh Fish and Seafood--became effective September 14, 1944. Excerpts follow:

In section 20, Table A, the prices for Schedules 30-B, 33, 34 and 34-A are amended to read as follows for the months of September through December:

TABLE A—MAXIMUM PRICES FOR PRODUCERS OF FRESH FISH AND SEAFOOD

Schedule No.	Name	Item No.	Style of dressing	Size	Price per pound			
					Sept. <sup>a</sup>			
					Bulk ex-vessel	Bulk ex-vessel	Bulk ex-vessel	Bulk ex-vessel
30-B.....	Salmon, Fall (Pacific Coast) Seine caught (Oncorhynchus keta). <sup>b</sup>	1	Round....	All....	.05	.05	.05	.05
33.....	Salmon, Chinook or King (Pacific Coast) (Oncorhynchus tshawytscha). <sup>b</sup>	1	Round...	All....	.10 $\frac{1}{2}$	.10 $\frac{1}{2}$	.10 $\frac{1}{2}$	.10 $\frac{1}{2}$
34.....	Salmon, Chinook or King (Pacific Coast) (Oncorhynchus tshawytscha). <sup>b</sup>	1	Round....	All....	.13 $\frac{1}{2}$	.13 $\frac{1}{2}$	.13 $\frac{1}{2}$	.13 $\frac{1}{2}$
34-A.....	Salmon, Chinook or King (Pacific Coast) (Oncorhynchus tshawytscha). <sup>b</sup>	1	Round....	All...	.13 $\frac{1}{2}$	.13 $\frac{1}{2}$	.13 $\frac{1}{2}$	.13 $\frac{1}{2}$

<sup>a</sup>As to 1944 the September prices apply from Sept. 14 to Sept. 30 (inclusive).

## AMDT. 5 TO MPR-507 EFFECTIVE OCTOBER 5

Mark-ups used by retailers in determining their ceiling prices on North Atlantic and Pacific fresh fish and seafood items are being increased by an average of 1 cent a pound on many species, the Office of Price Administration announced September 30.

This action follows the seasonal increases in wholesale ceiling prices in the "winter" schedule of OFA fresh fish and seafood prices--October through April. These actions together will result in from 2 to 5 cents per pound higher prices to consumers.

Examples of the approximate increases in consumer prices are as follows:

(Highest retail "winter" and "summer" prices in stores purchasing on a "cash-and-carry" basis and located in port areas, exclusive of transportation.)

Kind of Fish	Form in Which Sold	"Winter" Prices	"Summer" Prices
Haddock .....	Drawn .....	23¢ per pound	19¢ per pound
Haddock .....	Fillets .....	44¢ " "	39¢ " "
Cod .....	Steak .....	33¢ " "	30¢ " "
Lingcod .....	Dressed .....	24¢ " "	21¢ " "
Sole, Petrale .....	Round .....	20¢ " "	18¢ " "
Sole, Petrale .....	Fillets .....	42¢ " "	39¢ " "

A change has been made in the original mark-ups for lemon sole in the "winter" price schedule. The mark-ups have been increased one and two cents per pound for each of the store groupings, for whole fish, and fillets, respectively. Also, mark-ups have been provided for swordfish sold "whole," and for "whole fish" and fillets of the following species not formerly covered:

Canadian sucker (fresh-water mullet)

Lake herring

Steelhead salmon,  
Sockeye (blueback) salmon

Canadian tullibee

These mark-ups vary for different store groupings.

Amtd. 5 to MPR-507--Ceiling Prices of Certain Fresh Fish and Seafood Sold at Retail--became effective October 5, 1944. Excerpts follow:

In section 26, Table A is amended to read as follows:

CENTS-Per-Pound MARK-UPS OVER "NET COST" ALLOWED TO RETAILERS FOR FRESH FISH AND SEAFOOD COVERED BY THIS REGULATION, BY SPECIES, FOR THE MONTHS OF OCTOBER, NOVEMBER, DECEMBER, JANUARY, FEBRUARY, MARCH AND APRIL

CENTS-Per-Pound MARK-UPS OVER "NET COST" ALLOWED TO RETAILERS FOR FRESH FISH AND SEAFOOD COVERED BY THIS REGULATION, BY SPECIES, FOR THE MONTHS OF OCTOBER, NOVEMBER, DECEMBER, JANUARY, FEBRUARY, MARCH AND APRIL--Continued

Kind of fish	Whole fish, sold on gross weight basis and prepared to customer's order <sup>1</sup>		Fillets, cuts and steaks sold as purchased <sup>1</sup>	
	Groups I and II	Groups III and IV	Groups I and II	Groups III and IV
<b>I. FRESH FISH</b>				
Ct. per lb.				
1. Alewife .....	7	5	9	7
2. Blackback .....	9	2	10	8
3. Codfish, Atlantic .....	9	7	10	8
4. Cusk .....	9	7	10	7
5. Dab, Sea .....	8	6	10	8
6. Halibut .....	9	2	10	8
7. Hake .....	8	6	10	8
8. Hake, Mud .....	8	6	10	8
9. Herring, Atlantic .....	7	5	9	7
10. Herring, Pacific .....	8	6	10	8
11. Rosefish .....	9	6	10	7
12. Sole, Grey .....	9	7	11	11
13. Sole, Lemon .....	10	8	14	14
14. Sole, Rock .....	12	11	16	16
15. Whiting .....	8	6	9	7
16. Wulfish .....	10	9	10	9
17. Yellowtail, Atlantic .....	8	6	10	9
18. Yellowtail, Pacific .....	9	7	10	8
19. Cod, True, Pacific .....	9	2	10	8
20. Flounder, Pacific .....	8	6	10	8
21. Halibut .....	10	8	10	8
22. Rock, Fish, Pacific .....	9	2	10	8
23. Rock (Red) Cod, Pacific .....	9	2	9	7
24. Sabelfish .....	9	2	9	7
25. Salmon, Blinson, Sockeye .....	10	8	10	8

Kind of fish	Whole fish, sold on gross weight basis and prepared to customer's order <sup>1</sup>		Fillets, cuts and steaks sold as purchased <sup>1</sup>	
	Groups I and II	Groups III and IV	Groups I and II	Groups III and IV
<b>I. FRESH FISH</b> (continued)				
Ct. per lb.				
26. Salmon, Chinook, King .....	10	8	10	8
27. Salmon, Fall .....	9	7	9	7
28. Salmon, King .....	9	7	9	7
29. Salmon, Sockeye .....	10	8	10	7
30. Salmon, Steelhead .....	10	8	10	8
31. Smelt, Silver, Pacific .....	9	7	10	8
32. Sole, Dover .....	9	2	10	7
33. Sole, Pacific .....	9	2	10	7
34. Sole, Petrale .....	9	2	10	7
35. Sole, Sand .....	9	2	10	7
36. Sole, Turned .....	9	2	10	7
37. Tuna, Albacore .....	11	9	11	9
38. Tuna, Bluefin .....	10	8	10	7
39. Tuna, Skipjack, Striped .....	10	8	10	7
40. Tuna, Yellowfin .....	10	8	10	7
41. Tuna, Yellowtail .....	9	7	10	7
42. Herring, Lake, Pacific .....	8	6	9	6
43. Lake Trout, Canadian .....	10	8	12	11
44. Pickerel, Canadian .....	9	8	10	8
45. Shad, Sand, Pike, Canadian .....	9	7	10	8
46. Sucker (Fr. Water Mullet), Canadian .....	8	6	9	6
47. Trout, Arctic, Canadian .....	9	6	10	8
48. Whitefish, Canadian .....	11	9	12	11
49. Yellow Pike, Canadian .....	11	9	12	10
50. Yellow Perch, Canadian .....	9	7	10	8

FRESH SEAFOOD SOLD AS PURCHASED<sup>1</sup>

Kind of seafood	Cents per pound	Cents per pound
1. Scallops, Bay .....	14	13
2. Scallops, Bay .....	12	11
3. Shrimp and Prawns .....	16	8

<sup>1</sup> Retailers processing items prior to offering for sale at retail, who price in accordance with section 15 (a) (2) or section 15 (b) (2) shall use these tables.

## Frozen Fish Trade

### AUGUST FREEZINGS 6 PERCENT BELOW THOSE OF AUGUST 1943

Freezings of fishery products in United States and Alaskan cold-storage plants during August totaled 32,602,000 pounds, 20 percent less than in July and 6 percent below August 1943. However, the poundage frozen was 7 percent above the 5-year average for August. Reduced freezings of mackerel and whiting accounted for the greater part of the decrease compared with August 1943. The three items frozen in greatest quantity during the month were rosefish fillets, salmon, and whiting.

Item	Freezings of Fishery Products in United States and Alaskan Cold-storage Plants						
	August 1944	August compared with			July 1944	August 1944	5-year average*
		July 1944	August 1943	5-year average*			
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Fish and shellfish:							
Total freezings	32,602,000	- 20	- 6	+ 7	40,573,000	34,767,000	30,333,000
Important Items:							
Croakers	542,000	+ 20	+ 30	+113	451,000	418,000	254,000
Fillets:							
Cod	945,000	- 73	+ 40	+ 95	3,445,000	674,000	484,000
Haddock	1,528,000	- 15	+188	- 30	1,803,000	530,000	2,172,000
Rosefish	4,372,000	+ 2	+ **	+ 32	4,287,000	4,361,000	3,323,000
Flounders	454,000	- 43	- 49	+ 7	800,000	887,000	424,000
Halibut	2,330,000	- 64	- 8	+ 34	6,417,000	2,537,000	1,734,000
Mackerel	2,469,000	- 53	- 20	+ 5	5,222,000	3,089,000	2,346,000
Sablefish (black cod)	1,785,000	+ 23	+265	+216	1,457,000	488,000	565,000
Salmon	5,267,000	+124	+ 36	+ 44	2,355,000	3,866,000	3,655,000
Scup	262,000	- 61	+ 11	+ 81	676,000	237,000	145,000
Whiting	4,166,000	- 6	- 42	- 16	4,423,000	7,136,000	4,958,000
Shrimp	1,031,000	+114	- **	- 7	482,000	1,035,000	1,113,000

\*Since the date for reporting freezings of fishery products was changed from the 15th to the first of the month beginning January 1, 1943, data included in the "5-year average" consist of a combination of figures for the two periods.

\*\*Less than one-half percent.

### U. S. FROZEN FISH HOLDINGS REACH ALL-TIME HIGHS

In spite of efforts to reduce the large inventories of frozen fish and shellfish, which throughout the year have been consistently higher than in 1943, holdings of fishery products in freezers reached the all-time peak of 123,255,000 pounds on September 1, the U. S. Fish and Wildlife Service reported on September 29.

Previously, the largest quantity of fish ever reported in storage was 117,805,000 pounds, the amount held on December 1, 1941. Present holdings represent an increase of over 13,000,000 pounds over August 1, and of more than 30,000,000 pounds over September 1, 1943. Records for the past five years show that average holdings for September 1 are about 94,000,000 pounds.

The largest single item in the inventory of frozen fish and shellfish is halibut, with 17,629,000 pounds in storage. The average or normal quantity of frozen halibut on hand at this season is about 13,700,000 pounds. More halibut has been frozen this year because an unusually large proportion of the catch was landed in Alaskan ports on account of the price situation. Because halibut fishing began about a month late this year, landings will continue unusually late in the fall and the carry-over of halibut stocks during the winter is expected to be much greater than normal.

Next to halibut are the holdings of mackerel, which now total 11,882,000 pounds, compared with an average of 7,400,000 at this season. The September 1 figure for mackerel is an increase of 831,000 pounds over the preceding month. Cod and haddock fillets, on the other hand, declined.

Holdings of whiting increased by 2,787,000 pounds during August, normally a month of considerable activity in this fishery. Although stocks of frozen whiting now total 9,410,000 pounds, they are below the average for this fish. Among other salt-water species, salmon holdings are up 3,868,000 pounds, compared with last month, a normal seasonal increase.

Among fresh-water species, stocks of frozen lake herring are approximately six times as large as 1943, although the opening of the new herring season is only a few weeks distant. Whitefish, blue pike, lake trout, and most other common lake and river species also show increases over last year. Compared with August 1, however, the fresh-water total has declined slightly--11,707,000 pounds as against 12,668,000 pounds.

The Fish and Wildlife Service is cooperating with the fishing industry and with other Government agencies in an effort to move stocks of fish now in storage into trade channels to make room for the heavy catches normally made in the fall months in certain areas, and to provide space for Army holdings of frozen products.

Holdings of Fishery Products in the United States

Item	Sept. 1, compared with				August 1, 1944	Sept. 1, 1943	5-year average*
	Sept. 1, 1944	Aug. 1, 1944	Sept. 1, 1943	5-year average*			
	Pounds	Percent	Percent	Percent			
<b>Frozen fish and shellfish:</b>							
Total holdings	123,255,000	+12	+ 32	+ 31	109,841,000	93,121,000	94,089,000
<u>Important Items:</u>							
Croakers	2,734,000	+16	+ 1	- 11	2,351,000	2,705,000	3,084,000
Fillets:							
Cod	6,745,000	-16	+153	+161	7,995,000	2,661,000	2,586,000
Haddock	4,992,000	- 1	+106	- 37	4,966,000	2,374,000	7,746,000
Rosefish	3,898,000	+13	+ 24	+ 4	3,444,000	3,151,000	3,741,000
Flounders	2,080,000	- 9	- 10	+ 53	2,275,000	2,311,000	1,362,000
Halibut	17,629,000	+21	+ 35	+ 28	14,592,000	13,018,000	13,738,000
Herring, sea	1,922,000	-16	- 40	+ 26	2,267,000	3,208,000	1,522,000
Mackerel	11,882,000	+ 8	+ 51	+ 61	11,051,000	7,871,000	7,400,000
Sablefish	4,109,000	+68	+200	+192	2,443,000	1,369,000	1,405,000
Salmon	8,856,000	+78	+ 24	+ 21	4,988,000	7,143,000	7,342,000
Scup	2,176,000	+ 7	- 25	+ 40	2,041,000	2,903,000	1,558,000
Whiting	9,410,000	+42	- 14	- 23	6,623,000	10,922,000	12,198,000
Lake herring	1,929,000	-13	+488	+102	2,209,000	328,000	956,000
Lake trout	822,000	-21	+295	+163	1,045,000	208,000	313,000
Whitefish	2,054,000	+ 1	+ 93	+ 53	2,039,000	1,066,000	1,343,000
Shrimp	2,063,000	+32	- 15	- 9	1,568,000	2,423,000	2,255,000
<u>Cured fish:</u>							
Herring, cured	18,525,000	- 4	- 7	- 1	19,239,000	19,996,000	18,684,000
Salmon, mild-cured	2,113,000	+59	+ 22	- 67	1,331,000	1,738,000	6,350,000

\*Since the date for reporting holdings of fishery products was changed from the 15th to the first of the month beginning January 1, 1943, data included in the "5-year average" consist of a combination of figures for the two periods.

BOSTON COLD-STORAGE INVENTORIES REMAIN LARGE AT END OF AUGUST

Inventories of frozen fishery products in Boston cold-storage plants on August 30 remained large, totaling 18,210,000 pounds, according to the Service's local Market News office. All available space was reported filled. In August, holdings increased 12 percent, becoming 41 percent greater than on August 31, 1943.

Stocks of cod, flounder and mackerel fillets diminished by 5, 9, and 7 percent, respectively, from July 26 inventories. Pollock fillets increased slightly and rosefish and haddock fillets showed substantial gains. Round mackerel, moving in heavily at the peak of a very successful fishing season, showed gains of 37 and 52 percent, respectively, from July 26, 1944, and August 31, 1943.

The approaching smelt season is expected to inspire heavy withdrawals of smelt to make room for the new arrivals. During August, smelt stocks dropped 17 percent. Current holdings were, however, 100,000 pounds larger than those at the end of August in 1943.

Among shellfish, scallop stocks slumped 57 percent in August and were 70 percent less than on August 31, 1943. Shrimp still was almost absent from the holdings.

Whiting holdings in 14 plants in Maine and Massachusetts on August 26, were 7,134,000 pounds as compared to 4,871,000 on July 29. Thirteen plants on August 28, 1943 showed holdings of 6,638,000 pounds. The August 26 stocks were 32 percent larger than those at the end of July and 7 percent greater than at the end of August 1943.

Item	Boston Cold-storage Holdings			July 26, 1944	Aug. 31, 1943
	Aug. 30, 1944		August 30 compared with July 26, 1944		
	Pounds	Percent	Aug. 31, 1943		
Total fish and shellfish	18,210,000	+ 12	+ 41	16,243,000	12,956,000
<u>Important Items:</u>					
Fillets:					
Cod	2,473,000	- 5	+509	2,605,000	406,000
Flounder	773,000	- 9	+285	852,000	201,000
Haddock	1,819,000	+ 11	+302	1,645,000	452,000
Mackerel	1,881,000	- 7	+ 4	2,019,000	88,000
Pollock	121,000	+ 10	+152	110,000	48,000
Rosefish	552,000	+ 22	+120	452,000	251,000
Mackerel	4,154,000	+ 37	+ 52	3,028,000	2,732,000
Smelt	478,000	- 17	+100	578,000	239,000
Scallops	97,000	- 57	- 70	227,000	321,000
Shrimp	37,000	+ 19	- 78	31,000	165,000

#### COLD-STORAGE STOCKS IN NEW YORK ON SEPTEMBER 1 TOTAL 14 MILLION POUNDS

An over-all in-movement of many important species during August raised the total cold-storage stocks of fish and shellfish in New York on September 1 to 16 percent over holdings of August 1, according to the Service's Market News office in that city. Because of the continued record-breaking heat encountered during August, the demand for fresh fish slacked off and cold-storage stocks increased. Continued large receipts of salmon, both fresh and frozen, and the increase of shrimp shipments to New York also played an important part in establishing the increase, while most of the lesser species also showed gains.

Item	New York Cold-storage Holdings				Sept. 1, 1944	
	Sept. 1, 1944 compared with Aug. 1, 1944		August 1, 1944	Sept. 1, 1943		
	Pounds	Percent				
Total fish and shellfish	14,047,000	+ 16	+ 47	12,133,000	9,535,000	
<u>Important Items:</u>						
Butterfish	304,000	+103	- 52	150,000	640,000	
Fillets:						
Cod	640,000	- 20	+ 11	804,000	578,000	
Flounder	340,000	+ 25	+336	273,000	78,000	
Haddock	812,000	- 1	+464	823,000	144,000	
Flounder, fluke, etc.	406,000	+ 7	- 3	378,000	418,000	
Halibut	251,000	+ 11	+170	227,000	93,000	
Mackerel	743,000	+ 7	- 13	696,000	854,000	
Sablefish	500,000	+ 4	+178	480,000	180,000	
Salmon	1,005,000	+ 56	+452	643,000	182,000	
Scup (porgy)	430,000	+ 3	- 25	417,000	570,000	
Sea trout, gray	299,000	+ 14	+182	262,000	106,000	
Whiting	235,000	+ 13	- 41	208,000	395,000	
Unclassified	3,826,000	+ 15	+447	3,315,000	699,000	
Whitefish	564,000	+ 54	+ 13	366,000	500,000	
Scallops	376,000	+ 60	+132	235,000	162,000	
Shrimp	481,000	+199	+ 26	161,000	383,000	

#### CHICAGO HOLDINGS SHOW LITTLE CHANGE IN AUGUST

From July 27 to August 31, holdings of fishery products in Chicago cold-storage warehouses decreased 43,000 pounds, or 2 percent, bringing total holdings to 7,136,000 pounds, according to the Service's Market News office in that city. Leading items held were whitefish, cod fillets, blue pike and sauger, lake herring, rosefish fillets, and chubs, in order of importance. Of these, the first four decreased in August, while the last two showed large increases.

Compared with 1943, the August 31 holdings gained 57 percent. Enlarged holdings of all major items except halibut, mackerel, whiting, and shrimp contributed to this increase.

Item	Chicago Cold-storage Holdings				
	Aug. 31, 1944	Aug. 31, 1944 compared with		July 27, 1944	Aug. 26, 1943
		Pounds	Percent		
Total fish and shellfish	7,136,000	- 2	+ 57	7,279,000	4,520,000
<u>Important Items:</u>					
Blue pike and sauger	518,000	- 29	+ 230	728,000	157,000
Chubs	433,000	+ 77	+ 101	244,000	215,000
Lake herring	491,000	- 7	+ 522	528,000	79,000
Lake trout	389,000	- 29	+ 548	548,000	60,000
Pickerel	160,000	- 12	+ 93	181,000	83,000
Whitefish	1,221,000	- 9	+ 361	1,343,000	265,000
Yellow perch	156,000	+ 55	+ 216	102,000	50,000
Yellow pike	201,000	- 27	+ 241	276,000	59,000
Fillets:					
Cod	723,000	- 13	+ 253	830,000	205,000
Haddock	86,000	- 19	- 9	106,000	94,000
Rosefish	464,000	+ 114	+ 220	217,000	145,000
Halibut	304,000	+ 42	- 48	214,000	581,000
Mackerel	138,000	+ 14	- 44	121,000	245,000
Whiting	271,000	+ 28	- 40	212,000	455,000
Shrimp	216,000	- 16	- 43	256,000	376,000

#### CANADIAN HOLDINGS OF FROZEN FISH INCREASE NEARLY 6 MILLION POUNDS IN AUGUST

Holdings of frozen fresh fish in Canadian cold-storage warehouses on September 1, totaled 38,481,000 pounds, according to data furnished by the Dominion Bureau of Statistics. This was a 17 percent increase over August 1, and an 11 percent gain over September 1, 1943. Greater holdings of salmon and sea herring accounted for the major portion of the increase over August 1 stocks, while heavier holdings of halibut, tullibee, and salmon caused the principal increase over a year previous. Minor decreases were reported in the holdings of cod fillets and mackerel.

Item	Canadian Cold-storage Holdings				
	Sept. 1, 1944	September 1 compared with		August 1, 1944	Sept. 1, 1943
		Pounds	Percent		
<u>Frozen fresh fish</u>					
Total holdings	38,481,000	+ 17	+ 11	32,856,000	34,535,000
<u>Important Items:</u>					
Cod:					
Whole	2,886,000	+ 34	- 1	2,156,000	2,922,000
Fillets	4,999,000	- 10	- 7	5,538,000	5,396,000
Salmon	4,476,000	+ 102	+ 80	2,217,000	2,491,000
Sea herring	9,510,000	+ 40	- 3	6,802,000	9,763,000
Halibut	6,884,000	- 5	+ 38	7,277,000	4,972,000
Mackerel	935,000	- 2	- 41	950,000	1,589,000
Whitefish	2,091,000	+ 13	+ 20	1,844,000	1,744,000
Tullibee	806,000	- *	+ 353	810,000	178,000
<u>Frozen smoked fish</u>					
Total holdings	2,328,000	+ 4	+ 19	2,229,000	1,958,000
<u>Important Items:</u>					
Fillets: cod, haddock, etc.	1,110,000	- 10	+ 71	1,231,000	649,000
Sea herring kippers	1,000,000	+ 30	- 9	771,000	1,098,000

\*Less than one-half of one percent.

#### CANADIAN PLANTS FREEZE 17 MILLION POUNDS OF FRESH FISH IN AUGUST

Canadian cold-storage plants froze 17,321,000 pounds of fresh fish during August, an increase of 32 percent over August 1943, but a decrease of 11 percent from July 1944, according to data released by the Dominion Bureau of Statistics. The main items frozen were cod fillets, sea herring, and salmon.

Item	Freezings of Fishery Products in Canadian Cold-storage Plants				
	August 1944 Pounds	August compared with July 1944 Percent	August 1943 Percent	July 1944 Pounds	August 1943 Pounds
<u>Frozen fresh fish</u>					
Total freezings	17,321,000	- 11	+ 32	19,526,000	13,146,000
<u>Important Items:</u>					
Cod:					
Whole	1,497,000	+ 220	+ 4	468,000	1,436,000
Fillets	4,783,000	- 28	+ 64	6,656,000	2,920,000
Haddock fillets	459,000	+ 57	+ 208	292,000	149,000
Salmon	3,466,000	+ 100	+ 88	1,732,000	1,843,000
Halibut	988,000	- 69	+ 45	3,232,000	683,000
Sea herring	4,212,000	- *	+ 15	4,210,000	3,655,000
Mackerel	362,000	- 44	- 23	643,000	471,000
Whitefish	430,000	- 59	+ 1	1,058,000	427,000
<u>Frozen smoked fish</u>					
Total freezings	818,000	- 11	- 3	914,000	847,000
<u>Important Items:</u>					
Fillets; cod, haddock, etc.	253,000	- 20	+ 104	317,000	124,000
Sea herring kinipers	516,000	- 6	- 26	546,000	699,000

\*Less than one-half percent decrease.

#### FEW RAISES IN FROZEN FISH PRICES THIS WINTER, OPA SAYS

With two or three possible exceptions, winter base prices of frozen fish will not be increased over current summer prices, as was the case last year, the Office of Price Administration announced September 13. The pricing agency said, however, that consideration was being given to allowing monthly storage charges effective after the date of a possible amendment to the present price order (Maximum Price Regulation No. 364—Frozen Fish and Seafood). This would enable freezers to even-out the flow of frozen fish to consumers throughout the winter.

Last October, when the higher winter prices on frozen fish were announced, stocks of frozen fish were at a low ebb. To build up an adequate supply for the winter needs of the armed forces and civilians, it was necessary to raise prices of frozen fish to a level that would permit freezing at the higher winter prices of fresh fish. Present record holdings are believed adequate for this winter's needs. Thus, there is no necessity for a price advance, OPA said.

#### OPA STATES NO INCREASE CONTEMPLATED IN SCALLOP PRICES

Processors of frozen sea scallops who are anticipating a price increase on this item, and who as a result are holding back supplies from channels of distribution, will not secure any price advantage because no increase is contemplated on this processed species, the Office of Price Administration announced September 5.

Belief that a price increase was in the offing may be due to the fact that the advance of fresh sea scallops to the higher winter price ceiling will be effective October 1, 1944. However, this will not result in a price increase in frozen scallops, OPA said, and processors are urged to make their inventories available to consumers.

#### AMDT. 20 TO MPR-364 EFFECTIVE SEPTEMBER 11

A processor of frozen fish who qualifies for the 12 percent mark-up allowed on branch warehouse sales may now apply that mark-up to the allowance for the cost of transporting frozen fish from the freezer to the remote warehouse, the Office of Price Administration announced September 7.

Prior to the action, a processor was allowed to include that transportation allowance as part of his maximum price, but was not permitted to apply the mark-up to it.

Thus, the processor is placed in the same position in this respect as the primary wholesaler, who includes as part of the net cost to which he adds his mark-up the allowance for the cost of transporting the frozen fish from the freezer of the processor from whom he buys.

Amdt. 20 to MPR-364--Frozen Fish and Seafood--became effective September 11, and was published by OPA in a collation of MPR-364 with Amdts. 1 to 20, inclusive.

#### WFA ACTS TO MAKE MORE COLD-STORAGE SPACE AVAILABLE

With total occupancy of the Nation's cold-storage warehouses at the highest level in history, the War Food Administration has taken further steps to insure availability of sufficient freezer space to handle the products most essential to the war, WFA said September 1.

A new cold-storage order, WFO-111, supersedes former War Food Orders 70 and 90, and includes substantially all of the provisions of these orders as well as new restrictive measures.

The new order, effective September 2, limits the total quantity of frozen fruits and vegetables, and packaged frozen fish, that may be stored in any warehouse to the quantity stored on October 1, 1943. It also prohibits the storage of any product in lots smaller than 300 pounds in freezer space in any warehouse, and restricts the storage of frozen poultry in barrels and baskets. These three provisions are aimed at providing sufficient freezer space to handle meat and poultry needed by the armed forces.

WFA officials state that the limit on stocks of frozen fruits and vegetables was made necessary by the tremendous growth of the frozen food industry, which has led to the use of a disproportionate share of freezer space for these commodities. The new order allots to these commodities about one-fourth of the total freezer capacity of the country. It will not cut back the holdings of these commodities, but will prevent any further increase until the acute shortage of storage space is passed, the officials said.

There has been an expansion of 48 million cubic feet in warehouse capacity since 1941, but it has not kept pace with the increased demand for space. A year ago, all products not requiring refrigeration were banned from the cold-storage houses and regulations on the length of time all products may remain in storage have been in effect since spring.

Storage of small lots is extremely wasteful of public warehouse space, because each lot must be piled separately, WFA said. The prohibition against storing lots of less than 300 pounds will stop this wasteful practice without harmful effect, the agency added, as owners of small lots can use them or store them in their own private refrigerators or in frozen food locker plants, which are not covered by the order. This should help offset a great increase since the beginning of the war in the storing of small lots of food, some of which apparently has been due to hoarding.

The restrictions against storing frozen poultry in barrels and baskets is likewise designed to prevent wasteful use of space, because round containers require 50 percent more space than would be used in storing the same quantity of poultry in boxes.

It is hoped by WFA that the further restrictions on freezer space, together with the rigid enforcement of the order limiting to 10 months the time any commodity may remain in storage, will free sufficient space to handle the meat that must be frozen for overseas shipment.

Excerpts from WFO-111 and WFO-111-1 follow:

**§ 1470.5 Restrictions on use of refrigerated storage facilities—(a) Definitions.** When used in this order, unless otherwise distinctly expressed or manifestly incompatible with the intent thereof:

(1) "Person" means any individual, partnership, association, business trust, corporation, or any organized group of persons, whether incorporated or not, and includes the United States, or any agency thereof, any State or political subdivision or agency thereof, and any other governmental agency thereof.

(2) "Refrigerated storage facility" means any artificially-cooled storage space of 10,000 cubic feet or more gross volume, but shall not include:

(i) That portion of such storage space occupied by individual lockers having a capacity of less than 25 cubic feet each;

(ii) Working space;

(iii) Storage space operated as a part of the business of an established food wholesaler or retailer, or of a hotel or other establishment where persons are housed or fed.

Where any part of the artificially-cooled storage space contained in a single building is leased, such leased space shall be included in determining whether the warehouse is a refrigerated storage facility within the meaning of this definition, and the lessor of such space shall be deemed to be the person operating such refrigerated storage facility.

(3) "Working space" means space which is never used for storage in any form, and not including space which at any time during the year is used for general storage or for storage of the producer's product after it is ready for the market (except as otherwise herein excluded).

(4) "Food Wholesaler" means a person, the larger volume of whose food business is the purchase and resale of food products:

(i) Without materially changing their form or quality for distribution to retail outlets or to commercial, industrial, or institutional users, and

(ii) held by him in artificially-cooled storage space for periods not in excess of thirty (30) days.

(5) "Freezer space" means any space in a refrigerated storage facility which can be maintained at a temperature of 29 degrees Fahrenheit, or lower.

(6) "Restricted commodity" means any commodity designated by the Director not to be placed in a refrigerated storage facility.

(7) "Excluded commodity" means any commodity designated by the Director not to be placed in freezer space.

(8) "Limited-storage commodity" means any commodity designated by the Director which may be placed in freezer space, but not held there for a longer period of time than provided by this Order.

(9) "Ceiling inventory commodity" means any commodity or group of commodities designated by the Director which may not be stored in a refrigerated storage facility in any greater total quantity than designated by the Director.

(10) "Government agency" means (i) the Armed Services of the United States (excluding for the purpose of this order United States Army Post Exchanges, United States Navy Ships' Service Departments, and United States Marine Corps Post Exchanges); (ii) the War Food Administration (including, but not being restricted to, any corporate agency thereof); (iii) the War Shipping Administration; (iv) the Veterans' Administration; and (v) any other agency designated by the War Food Administrator.

(11) "Storage month" means the period during which the monthly rate charged for the storage of each item or lot of commodities in storage is applicable. If an item or lot of commodities is stored on any basis other than monthly, the term "storage month" with respect to such item or lot of commodities shall mean the calendar month.

(12) "Director" means the Director of Distribution, War Food Administration.

(13) "Order Administrator" means the person designated by the Director to serve as Order Administrator pursuant to the provisions hereof.

(14) "Deputy Order Administrator" means the person designated by the Director to serve as Deputy Order Administrator pursuant to the provisions hereof.

(b) **Restrictions.** No person shall, after the effective date of this order, unless specifically authorized by the Director:

(1) Receive in storage or cause to be stored in a refrigerated storage facility, restricted commodities.

(2) Cause to be retained in storage in a refrigerated storage facility, restricted commodities.

(3) Hold, for a period in excess of seventy-two (72) hours from the time the reservation is made, storage space reserved by any person in a refrigerated storage facility, unless the person operating such facility is furnished with car numbers or copies of the bills of lading covering commodities which have been shipped to such facility by common carrier, or, when means of transportation other than common carrier are used, other adequate evidence that the commodities to be stored have been shipped or are otherwise enroute to such facility: *Provided*, That space may be held for the account of a Government agency for a period not to exceed seven (7) days from the date the reservation is made: *Provided, further*, That this paragraph (b) (3) shall not apply to the reservation of storage space for fruits and vegetables packed in the field and moving to the first refrigerated storage facility.

(4) Receive in freezer space or cause to be received therein excluded commodities for freezing or storage.

(5) Cause to be retained in freezer space, excluded commodities.

(6) Cause to be retained in freezer space for a period in excess of ten (10) days, limited storage commodities.

(7) Receive in storage in freezer space, or cause to be received therein, limited storage commodities which have previously been held in freezer space for a period of ten (10) days or more.

(c) **Restrictions as to length of storage.** No person shall, unless specifically authorized by the Director, cause to be stored or retained in storage in a refrigerated storage facility or facilities, any commodity for a period or periods in excess of a total of ten (10) months, nor shall any person receive in such facility any commodity which has been stored in a refrigerated storage facility or facilities for a period or periods in excess of a total of ten (10) months: *Provided*, That this paragraph (c) shall not apply to the storage in a refrigerated storage facility by or for the account of a Government agency.

(d) **Restrictions as to ceiling inventories.** No person operating a refrigerated storage facility shall, after September 15, 1944, unless specifically authorized by the Director, receive or retain in storage in such facility, ceiling inventory commodities in any greater total quantity than shall be designated by the Director.

(e) **Policy.** It is hereby declared to be the policy of the War Food Administration that, so far as feasible, in adjusting his operations to comply with the limitation prescribed in paragraph (d), the person operating such facility shall give consideration to space occupied by such ceiling inventory commodities for the account of each person for whose account such commodities were stored in such facility during the preceding calendar year, to the end that an equitable division of available space may be made.

(f) **Exemption periods.** Such time for initial compliance with any provision or requirement of this Order, or any amendment thereof, or of any Order issued by the Director, shall be allowed as the Director may designate: *Provided*, That all persons shall comply immediately with any provision or requirement as to which no such allowance of time for initial compliance shall be designated by the Director.

(g) **Permits.** Upon application made to the Order Administrator, permits for the storage of commodities otherwise restricted, excluded, limited as to storage or subject to a ceiling inventory under this order may be issued. The Order Administrator may issue such permits consistent with the authority delegated to the Order Administrator by the Director, and when the issuing of such permits would be compatible with the purposes of this Order. Permits heretofore issued under War Food Orders No. 70 and No. 90 shall remain in effect until the expiration date stated in each such permit unless they shall be sooner terminated by the Order Administrator.

(k) **Petition for relief from hardship.** Any person affected by this order who considers that compliance herewith would work an exceptional or unreasonable hardship on him may file a petition for relief with the Order Administrator. Such petition shall be addressed to Order

Administrator, WFO 111, Marketing Facilities Branch, Office of Distribution, War Food Administration, Washington 25, D. C. Petition for such relief shall be in writing and shall set forth all pertinent facts and the nature of the relief sought. The Order Administrator may take any action with reference to such petition which is consistent with the authority delegated to him by the Director. If the petitioner is dissatisfied with the action taken by the Order Administrator on the petition, he shall obtain, by requesting the Order Administrator therefor, a review of such action by the Director. The Director may, after said review, take such action as he deems appropriate, and such action shall be final. The provisions of this paragraph (k) shall not be construed to deprive the Director of authority to consider originally any petition for relief from hardship submitted in accordance therewith. The Director may consider any such petition and take such action with reference thereto that he deems appropriate, and such action shall be final.

(l) **Notification.** Every person operating a refrigerated storage facility shall:

(1) Within forty-eight (48) hours after the storage of any commodities within such facility shall be in violation of any provision of this order, notify in writing of this fact the person for whose account commodities are stored, and shall request him to remove such commodities immediately from storage.

(2) Not less than fifteen (15) days prior to the date of expiration with respect to any commodities of the ten (10) month period of storage permitted by paragraph (c), notify in writing the person for whose account such commodities are stored that he is required by this order to remove his commodities at the end of ten (10) months total storage in refrigerated storage facilities.

(m) **Violations.** Any person who violates any provision of this order may, in accordance with the applicable procedure, be prohibited from receiving or using facilities subject to priority or allocation control pursuant to this order. In addition, any person who wilfully violates any provision of this order is guilty of a crime and may be prosecuted under any and all applicable laws. Further, civil action may be instituted to enforce any liability or duty created by, or to enjoin any violation of, any provision of this order.

(n) **Delegation of authority.** The administration of this order and the powers vested in the War Food Administrator, in so far as such powers relate to the administration of this order, are hereby delegated to the Director. The Director is authorized to redelegate to any employee of the United States Department of Agriculture any or all of the authority vested in him by this order.

(p) **Territorial extent.** This order shall apply only to the forty-eight (48) states of the United States, and the District of Columbia.

(q) **Effective date.** This order shall become effective at 12:01 a. m. e. w. t., September 2, 1944.

Issued this 31st day of August 1944.

ASHLEY SELLERS,  
Assistant War Food Administrator.

[WFO 111-1]

**PART 1470—FOOD STORAGE FACILITIES**

**DESIGNATION OF RESTRICTED, EXCLUDED, LIMITED-STORAGE, AND CEILING INVENTORY COMMODITIES AND REQUIREMENT OF REPORTS**

**§ 1470.6 Restricted, excluded, limited-storage, and ceiling inventory commodities designated and reports required—**

(a) **Definitions.** The definitions contained in War Food Order No. 111 shall apply to this order, and when used in this order, unless otherwise distinctly expressed or manifestly incompatible with the intent thereof:

The term "cooler space" means any space in a refrigerated storage facility held at a temperature between 30 and 50 degrees Fahrenheit.

(b) **Designation of restricted commodities.** The following are designated as restricted commodities:

(e) **Designation of ceiling inventory commodities.** The following are designated as ceiling inventory commodities:

2. **Packaged frozen fish.**

(f) **Designation of maximum total quantity of ceiling inventory commodities.** The total quantity of ceiling inventory commodities lawfully held in each refrigerated storage facility on October 1, 1943, shall be the maximum total quantity which may be received or retained in such storage after September 15, 1944.

(g) **Exemption periods.** (1) A period of sixty (60) days after the effective date of this order shall be allowed in which to remove any commodity designated in item 12 of the list in paragraph (b) hereof now held in storage in any refrigerated storage facility.

(2) A period of fifteen (15) days after the effective date of this order shall be allowed in which to remove any commodity designated in item 10 of the list in paragraph (c) hereof now held in storage in freezer space.

(3) A period of thirty (30) days after the effective date of this order shall be allowed in which to remove any ceiling inventory commodities in excess of the maximum total quantity designated in paragraph (f) hereof, now held in storage in any refrigerated storage facility.

(h) **Records and reports.** Any person operating a refrigerated storage facility shall report to the Order Administrator, WFO 111, Marketing Facilities Branch, Office of Distribution, War Food Administration, Washington 25, D. C., the following information:

(1) On Form 111-1, within fifteen (15) days after the effective date of this order, the total quantity in pounds now held in storage in such facility of all commodities designated in item 12 of the list in paragraph (b) hereof and the total quantity in pounds now held in freezer space in such facility of all commodities designated in item 10 of the list in paragraph (c) hereof.

(2) On Form 111-2, within six (6) working days after the first and fifteenth day of each month following the effective date of this order, the number of cubic feet of cooler space held between 30 and 50 degrees Fahrenheit, and of freezer space held at 29 degrees Fahrenheit or lower in such facility occupied for all purposes, as of the first and fifteenth day of each month.

(3) On Form 111-6, within six (6) working days after the first day of each month, a list of all commodities which have been stored in a refrigerated storage facility for a period of ten (10) months or longer, the quantity in pounds of each commodity and the name of the owner thereof, designating which items are so stored by authority of a permit issued by the Order Administrator and which items are stored in violation of War Food Order No. 111. This list

shall include such commodities which are so stored by or for the account of a Government agency.

(4) On Form FDA 216, within six (6) working days after the first day of each month following the effective date hereof, the quantity of each commodity as designated thereon, held in such refrigerated storage facility as of the first day of each month.

(5) On Form 111-1, not later than September 15, 1944, the quantity of each ceiling inventory commodity as designated thereon, held in such refrigerated storage facility on October 1, 1943: *Provided*, That the reports required by this paragraph (5) need not be made if such information has been previously reported on Form FDA 216.

(6) In writing, within ten (10) days, not including Sundays, after giving notice of the storage of commodities considered in violation of any provision of War Food Order No. 111 to the person for whose account such commodities are stored, if such person so notified fails or refuses to remove such commodities. This report of failure or refusal to remove such commodities shall include the following information:

(i) The quantity of each commodity so stored;

(ii) The name of the owner thereof;

(iii) The date on which the current storage month of each such commodity expires; and

(iv) The provision of War Food Order No. 111, of which such storage is considered a violation: *Provided*, That the reports required by this paragraph (6) need not be made with respect to violations which are required to be reported by paragraph (3) hereof.

(i) This order shall become effective at 12:01 a. m., e. w. t., September 2, 1944.

Issued this 31st day of August 1944.

LEE MARSHALL,  
Director of Distribution.

## WFO-70, 70-1, 90, AND 90-1 TERMINATED SEPTEMBER 2

With the War Food Administration's regulations covering refrigerated freezer and storage space incorporated in WFO-111 and 111-1 (see Fishery Market News, October 1944, p. 28), the WFA announced the termination of War Food Orders 70, 70-1, 90, and 90-1, which previously covered the use of cold-storage and freezer space. These terminations were effective September 2.

Canned and Cured Fish Trade

## CALIFORNIA TUNA PACK FOR FIRST 8 MONTHS 23 PERCENT GREATER THAN IN 1943

The production of canned tuna by California packers during August amounted to 432,770 standard cases, according to the California Division of Fish and Game. This exceeded the July pack by 16 percent, but was 20 percent less than the production in August 1943. The total pack during the first eight months of 1944 amounted to 1,955,690 cases, 23 percent greater than the production for this period in 1943. Substantial increases were reported in the packs of bluefin and yellowfin tuna and tuna flakes.

The pack of mackerel during August amounted to 17,915 standard cases, 59 percent less than that of August 1943. The 8-month pack of 104,733 cases was 25 percent below the pack from January through August in 1943.

California Pack of Tuna and Mackerel--Standard Cases\*

Item	August	July	August	Eight mos. ending with August	
	1944	1944	1943	1944	1943
	Cases	Cases	Cases	Cases	Cases
Tuna:					
Albacore	87,131	86,044	237,518	173,466	333,080
Bonito	1,746	43	16,241	2,756	24,389
Bluefin	48,376	59,114	26,215	347,083	126,517
Striped	47,252	25,356	62,549	207,617	212,448
Yellowfin	101,219	97,376	67,737	641,248	463,733
Yellowtail	51	5,013	7,571	12,955	54,518
Flakes	140,926	99,058	117,064	556,595	358,713
Tonno style	6,069	1,546	3,720	13,970	12,511
Total	432,770	373,550	538,715	1,955,690	1,586,009
Mackerel	17,915	1,823	43,828	104,733	140,092

\*Standard cases of tuna represent cases of forty-eight 7-ounce cans, while those of mackerel represent cases of forty-eight 15-ounce cans.

JULY AND AUGUST SHRIMP PACK TOTALS 60,990 CASES

Following a six-week period in which little canning was done, Gulf packing plants under the Seafood Inspection Service of the U. S. Food and Drug Administration canned 59,564 standard cases of shrimp in late August, according to the Service's New Orleans Market News office. The two-month total for July and August was 60,990 cases, 39 percent below the total for the corresponding period in 1943 and 32 percent under the 5-year average. Contributing to the pack were 38 shrimp canning plants.

Wet and Dry Pack Shrimp in all Sizes in Tin and Glass--Standard Cases\*

1944	1944	1943	SEASON		5-yr.-average
			1944	1943	
Aug. 12-26	July 1-Aug. 12	Aug. 14-28	July 1-Aug. 26	July 1-Aug. 28	July 1-Aug. 31
59,564	1,426	60,873	60,990	100,525	89,932

\*All figures on basis of new standard case - 48 No. 1 cans with 7 oz. per can in the wet pack and 6½ oz. per can in the dry pack.

Quotations on canned shrimp by Gulf Coast packers were made at the maximum wholesale levels set by OPA on February 2, 1943 and amended June 1, 1944. These prices, for plain No. 1 standard tins, f.o.b. point of production, are as follows:

Canned Shrimp Prices--Per Dozen Tins

Item	Sept. 1, 1944		Sept. 1, 1943		Item	Sept. 1, 1944		Sept. 1, 1943	
	WET PACK	DRY PACK	WET PACK	DRY PACK		WET PACK	DRY PACK	WET PACK	DRY PACK
Broken .....	\$2.45	\$2.55	\$2.45	\$2.55	Large .....	\$3.05	\$3.15	\$2.95	\$3.05
Small .....	2.70	2.80	2.70	2.80	Jumbo .....	3.60	3.70	3.05	3.15
Medium .....	2.80	2.90	2.80	2.90					

ALASKA SALMON PACK TO AUGUST 26 TOTALS 4,466,500 CASES

The pack of salmon in Alaska totaled 4,466,515 standard cases on August 26, according to the Division of Alaska Fisheries of the Fish and Wildlife Service. This figure included a virtually complete pack from Western and Central Alaska and most of the total from the Southeastern district.

Prospects indicate the final production will be about half a million cases less than was packed last year and slightly less than the packs of 1940 and 1942. The largest pack of Alaska salmon in recent years was made in 1936, when the industry produced 8,438,000

cases. Some decline compared with last year had been expected, largely because of an anticipated scarcity of fish. The sharpest decline occurred in the pack of red salmon in western Alaska and of pink salmon in the central districts.

About 90 percent of all salmon caught by U. S. fishermen are taken in Alaska. Important salmon fishing areas in the United States are the Columbia River and Puget Sound, for which complete figures are not yet available.

Compared with 1943, the pack to August 26 showed a decrease of 14 percent and was 15 percent below the 5-year average.

Alaska Salmon Pack to and including August 26, 1944

District	Canneries Operated	Red	Pink	Chum	Coho	King	Total
Western	13	944,129	3,670	30,510	2,288	2,205	982,802
Central	44	394,863	1,000,456	279,601	63,072	27,219	1,765,211
Southeastern	38	130,711	912,783	609,236	64,162	1,610	1,718,502
Total 1944, Aug. 26	95	1,469,703	1,916,909	919,347	129,522	31,034	4,456,515
All districts—							
1943, Aug. 28	76	1,954,457	2,205,160	847,960	117,800	47,664	5,173,041
1942, Aug. 29	68	916,315	2,704,602	862,850	227,309	40,785	4,751,861
5-year average, Aug. 26	89	1,370,797	2,935,295	751,080	170,019	36,491	5,263,682
Total pack, 1943	79	1,980,827	2,333,312	888,020	160,194	46,549	5,409,002
" " , 1942	98	905,595	2,799,507	938,165	349,836	40,838	5,033,941
5-year average	98	1,387,863	3,037,903	804,748	248,336	36,374	5,515,224

AUGUST PILCHARD PACK DOWN 10 PERCENT FROM AUGUST 1943

With landings of California sardines 8 percent less than those of 1943, the August pack of canned pilchards began the 1943-44 season with a deficit of 10 percent compared with August 1943, according to data furnished by the California Sardine Products Institute and the California Division of Fish and Game. Meal production exceeded by 2 percent that of August 1943, while oil yield was 8 percent in arrears.

California Sardine Landings, Canned Pack and Byproducts

Item	Unit	M O N T H		S E A S O N	
		1944 August 1-26	1943 August 1-28	1944-45 August 1-26	1943-44 August 1-28
Landings	Tons	38,503	41,899	38,503	41,899
Canned					
	1 lb. oval-48 per case	112,445	146,452	112,445	146,452
	1 lb. tails-48 per case	100,224	87,762	100,224	87,762
	1/2 lb. fillet-48 per case	2,288	9,950	2,288	9,850
	1/2 lb. round-96 per case	7,444	11,882	7,444	11,882
	5 oz.-100 per case	—	3,682	—	3,682
	Unclassified	15,766	10,240	15,766	10,240
	TOTAL, Std. 1 lb.-48 per case	237,023	263,258	237,023	263,258
Meal	Tons	August	August	August 31	August 31
Oil	Gallons	6,958	6,797	6,958	6,797
		1,468,810	1,590,520	1,468,810	1,590,520

RESTRICTIONS ON USE OF CANS FOR FRESH OYSTERS RELAXED

Permitting unlimited use of 1-pint CTB cans for refrigerated shipments of fresh shucked oysters, the WPB, on September 22, revised its Conservation Order M-81--Cans. Prior to that date, use of such cans for this product has been restricted to 100 percent of the 1941 pack. Other restrictions affecting fishery products were unchanged.

WPB PREDICTS FURTHER LIBERALIZATION OF CONTROLS ON GLASS CONTAINERS

It is expected that most restrictions on the manufacture and use of glass containers and their closures can be removed shortly after the European war ends, War Production Board officials recently told members of the Glass Containers Manufacturers Industry Advisory Committee.

Tin, for closures, was mentioned as the one material needed by the glass containers industry which may be expected to remain indefinitely under control. "It will probably be some time before tin restrictions can be lifted," Government men said.

Further liberalization of existing controls on production and use of glass containers may be expected in the immediate future, WPB representatives said, in reviewing a proposed amendment of L-103-b, the glass containers quota order. Committee members said the amendment will help the industry to prepare for revocation of the order expected soon after the European war ends.

#### OPA AMENDS CURED FISH ORDER SEPTEMBER 19

The price of select mild-cured salmon, used as a raw product for smoked mild-cured salmon (Lox), has been increased by 3 cents a pound, f.o.b. Seattle, the Office of Price Administration announced September 20. This increase results from further information received by OPA as to the level of prices prevailing for this raw product prior to the recently issued cured and smoked fish regulation.

Select mild-cured salmon is defined as slabs of chinook or silver salmon, 90 percent of which weigh 6 pounds or more when packed in containers. A price of 34½ cents per pound, f.o.b. Seattle has been established for this item. The price for other size slabs of chinook or silver salmon is increased from 26½ cents per pound to 28 cents.

The increases in the raw product will result in a 4 or 5 cents per pound increase in the finished smoked product sold to consumers, OPA said.

The highest retail price that consumers may have to pay for smoked, mild-cured salmon (Lox) in three key cities, is as follows:

Seattle ..... 89¢ per pound - Chicago ..... 92¢ per pound - New York ..... 93¢ per pound

The action makes a change in the transportation provisions of the regulation. It establishes a definition for a "common carrier rate" and "freight charge." In determining these rates for a pound of fish the total customary cost of the shipment is divided by the net weight of the fish received.

Amdt. 1 to MPR-550--Cured and Smoked Fish--became effective September 19, 1944. Excerpts follow:

1. Section 1.10 is amended to read as follows:

**Sec. 1.10. Notification to wholesalers and retailers.** With the first delivery after August 21, 1944, of any item of cured or smoked fish (except smoked mild-cured salmon) covered by this regulation and with the first delivery after September 19, 1944, of any smoked mild-cured salmon, the processor shall supply each wholesaler and retailer who purchases from him with the following written notice:

##### NOTICE TO WHOLESALERS AND RETAILERS

Our OPA ceiling price for (describe item) has been changed under the provisions of Maximum Price Regulation No. 550. We are authorized to inform you that if you are a wholesaler or retailer pricing this item under Maximum Price Regulation No. 421, 432 or 423, and if we are your customary type of supplier, you must refigure your ceiling price for the item in accordance with the applicable pricing provisions of those regulations (see section 6 of each case). You must refigure your ceiling price on the first delivery of this item to you on and after August 21, 1944, under this item of smoked mild-cured salmon (Lox) in which case you must refigure your ceiling price on the first delivery of smoked mild-cured salmon to you on and after September 19, 1944.

For a period of 90 days after August 21, 1944 in the case of any item of cured or smoked fish (except smoked mild-cured salmon) and for a period of 90 days after September 19, 1944, in the

case of smoked mild-cured salmon, and with the first shipment after the 90 day period to each person who has not made a purchase within this time, the processor shall include in each box, carton or case containing the item, the written notice set forth above.

2. Section 1.17 is amended to read as follows:

**Sec. 1.17. General pricing instructions--(a) Fractions.** If the maximum price for an item of smoked fish computed in accordance with the rules provided in this regulation results in a fraction of a cent, the result will be rounded out to the nearest cent. (Note that this rule does not apply to mild-cured salmon).

(b) **Freight rate.** In computing the "freight rate" or freight charge under other provisions of this regulation the processor shall use as the per pound common carrier charge, rail carload freight rate, or common carrier rate, the total transportation charge (customarily made by the railroad or common carrier for the shipment of the type and quantity designated by the regulation) divided by the number of pounds net weight of fish received in that shipment.

3. Section 2.1 (a) is amended to read as follows:

(a) **Maximum prices.** The maximum prices at which any person may sell selected mild-cured salmon is:

(1) 34½ cents per pound ex plant or warehouse located in the United States except Alaska or f. o. b. shipping point nearest such plant or warehouse plus the per pound rail carload freight charge for mild-cured salmon from Seattle, Washington to such point.

(2) 34½ cents per pounds ex plant or warehouse located in Alaska or f. o. b. shipping point nearest such plant or warehouse minus the per pound common carrier freight charge for mild-cured salmon from such Alaskan point to Seattle, Washington.

4. Section 2.1 (b) is amended to read as follows:

(b) The maximum price at which any person may sell mild-cured salmon packed in such a manner that the pack fails to meet the requirements for selected mild-cured salmon shall be the price fixed in paragraph (a) (1) or paragraph (a) (2), whichever is applicable, minus 6½ cents per pound.

5. Section 3.1 (a) is amended to read as follows:

(a) The maximum price for sales by a processor of smoked mild-cured salmon (Lox) is 49 cents per pound ex processor's plant or warehouse or f. o. b. shipping point nearest processor's plant or warehouse, plus the "freight rate" as explained in section 3.2, plus the container allowance in section 3.5 where applicable.

## OPA DISCUSSES CEILING PRICES ON SALTED LAKE HERRING

To answer several pertinent questions, the following information in reference to the ceiling price of salted lake herring is offered by the Office of the Coordinator of Fisheries.

Salted lake herring is priced by OPA under the General Maximum Price Regulation, as amended up to date, and as modified by Revised Supplementary Regulation 14 of July 13, 1943. In accordance with this regulation, the maximum price of salted lake herring shall be the highest price charged by the seller during March 1942, plus 75 cents per hundred-pound keg if the seller is a first processor. If the seller is a final processor, the ceiling price is the highest price charged by the seller during March 1942, plus one cent per pound.

First processor means any person who salts lake herring which are destined for future processing. Final processor means a person who repacks salted herring for sale in the form in which it is sold at retail.

The Division of Commercial Fisheries of the Fish and Wildlife Service, in connection with the Office of the Coordinator of Fisheries, at present is making a study on processing and distribution costs of salted lake herring to determine whether the price increases, as established by the Revised Supplementary Regulation of July 13, 1943, are sufficient to maintain production and distribution. The results of this study will be submitted to the Office of Price Administration.

## OPA CANNED CRABMEAT PRICES EXTENDED ON SEPTEMBER 19

Domestic canned crabmeat packed in No. 1 squat containers has been given uniform dollar-and-cents canners' ceiling prices, the Office of Price Administration announced September 15. Gulf Coast canners pack crabmeat in this container size. A substantial part of the crabmeat pack is supplied by these canners. Previously, these canners had to apply to OPA for individual price determinations. The prices on this new container size are in line with those established for other container sizes, and no increase to consumers will result.

The highest retail prices will be 60 cents for white meat and 52 cents for claw meat in New York, Chicago, and San Francisco. Retail and wholesale prices are on a percentage mark-up over net cost.

A provision is made in the regulation which requires canners to notify wholesalers and retailers of the newly established prices on crabmeat packed in No. 1 squats.

Also, the action amends the definition of No.  $\frac{1}{2}$  flats (a can size) to make it clear that this size container must be packed to a net weight of not less than 6.5 ounces. No. 1 squats must be packed to a net weight of not less than 7.8 ounces or a drained weight of not less than 6.5 ounces.

Amdt. 2 to MPR-247--Domestic Canned Crabmeat--became effective September 19, 1944. Excerpts follow:

Maximum Price Regulation No. 247 is amended in the following respects:

1. Section 1364.252 (a) is amended to read as follows:

(a) The canner's maximum prices per dozen f. o. b. factory for each kind, grade and container size of domestic crabmeat of the 1942 pack and subsequent packs shall be those set forth below:

(1) Blue crabmeat and sand crabmeat, fancy or white fancy, No.  $\frac{1}{2}$  flats, \$4.00; No. 1 squats, \$4.70.

(2) Blue crabmeat and sand crabmeat, brown claw fancy, No.  $\frac{1}{2}$  flats, \$3.50; No. 1 squats, \$4.10.

(3) Dungeness crabmeat, fancy, No.  $\frac{1}{2}$  flats, \$4.00.

2. Section 1364.254 is amended to read as follows:

1364.254 Notification of change of maximum price. With the first delivery after August 30, 1943, of any item of domestic canned crabmeat packed in No.  $\frac{1}{2}$  flats, and with the first delivery after September 18, 1944, of any item of do-

mestic canned crabmeat packed in No. 1 squats, in any case where a maximum price is determined pursuant to this regulation, the canner determining his maximum price shall supply each wholesaler and retailer who purchases from him with the following notice:

## NOTICE TO WHOLESALE AND RETAILERS

Our OPA ceiling price for (describe item) has been changed under the provisions of Maximum Price Regulation No. 247. We are authorized to inform you that if you are a wholesaler or retailer pricing this item under Maximum Price Regulation No. 421, 422 or 423, and if we are your customary type of supplier, you must reschedule your ceiling price for the item in accordance with the applicable pricing provisions of those regulations (see section 6 in each case). You must reschedule your ceiling price on the first delivery of any item of domestic canned crabmeat packed in No.  $\frac{1}{2}$  flats on and after August 30, 1943 and any item of domestic canned crabmeat packed in No. 1 squats on and after September 18, 1944.

For a period of 90 days after August 30, 1943, in the case of domestic canned

crabmeat packed in No.  $\frac{1}{2}$  flats, and for a period of 90 days after September 18, 1944, in the case of domestic canned crabmeat packed in No. 1 squats, and with the first shipment after the 90 day period to each person who has not made a purchase within that time, the canner shall include in each case or carton containing the item the written notice set forth before, or securely attach it to the outside thereof.

3. Section 1364.266 (a) (7) is amended to read as follows:

(7) "No.  $\frac{1}{2}$  flats" means  $\frac{1}{2}$  flat cans (307  $\times$  201.25) or their permitted equivalent (300  $\times$  210) packed to a net weight of not less than 6.5 ounces.

4. Section 1364.266 (a) is amended by adding a new sub-paragraph (8) to read as follows:

(8) "No. 1 squats" means cans (307  $\times$  208) packed to a net weight of not less than 7.8 ounces or a drained weight of not less than 6.5 ounces.

## WFA SPECIFICATIONS FOR CANNED COHO SALMON AMENDED SEPTEMBER 15

The War Food Administration announced to the salmon industry on September 15 that specifications covering canned salmon were amended to include the following additional specification:

"No. 2 Coho Salmon shall be Canned Coho Salmon meeting all the requirements for this species contained in Federal Specification No. FF-S-31A, Sections B through F, inclusive, except that the color may be dull, oil may be negligible, texture may be somewhat soft, may be watermarked, and odor and flavor may be typical of this species for the late run."

WFA will consider requests to amend existing canned salmon contracts to accept delivery of 48/1s Tall No. 2 coho salmon at 60 cents a case less, and 48/½ No. 2 cohos at 42 cents a case less than the applicable price for cohos in contracts now in effect.

The action was taken in Supplement No. 4 to FSC-1873--Canned Alaska Salmon--and Supplement No. 1 to Awd-5--Canned Salmon-Continental United States.

## SPECIFICATIONS FOR PURCHASE OF CANNED MACKEREL AMENDED

WFA's specifications covering Canned Mackerel purchases were changed on September 22 by Amdt. No. 1 to Form PMP-89--Offer of Sale--as follows:

The present definition of the term "well cleaned" as stated in Form PMP-89, paragraph 3, Specifications, Definitions, (b) is deleted and the following substituted in lieu thereof:

(b) The term "well cleaned" means that the fish shall have the heads removed. Tails shall be removed to the extent that they shall not be present in amounts in excess of 20 percent by count of pieces of fish. The fish shall be free of entrails and other objectionable offal.

All offers made subsequent to the date of Amendment will be made subject to the revised specification.

Byproducts Trade

## PET FOOD PRICE ORDER ISSUED SEPTEMBER 4

A method by which manufacturers of pet foods may recalculate their maximum prices to cover increased raw material costs, was provided the industry August 31 by the Office of Price Administration in the issuance of a new regulation dealing with these commodities. The products covered under the new measure, which is effective September 4, 1944, include all moist, frozen, dehydrated, and dry pet foods. Pet foods containing horsemeat are not included in this regulation. They are covered by Maximum Price Regulation No. 367 (Horsemeat). Export sales of pet foods, emergency sales to government agencies, and pet foods manufactured for laboratory experimental work also are not covered in this action.

Prior to the regulation, pet foods have been priced under the General Maximum Price Regulation, which "froze" a manufacturer's price to the highest price he charged during March 1942. Now, a processor may refigure his ceiling as follows:

For moist or frozen pet food: A processor wishing to refigure his ceiling prices must file an application with the OPA in Washington, D. C., within 30 days after the effective date of the regulation. The application must contain description of the pet food, including the kind and amount of each ingredient, the brand name, the weight and type of package, the number of packages to a shipping unit (a shipping unit has a minimum net weight of 20 pounds and a maximum net weight of 100 pounds), the maximum margin he wishes to have and the method he used in figuring this margin.

Retail prices for these commodities are based on a percentage mark-up and will reflect any increases in the processor's prices.

Maximum Price Regulation No. 552--Pet Foods--became effective September 4, 1944.

## USE OF NEW TEXTILE BAGS FOR CRUSHED OYSTER SHELLS PERMITTED

In an action dated September 12, the War Production Board added crushed oyster shells to the list of items which may be packed in new textile bags made of burlap. This action was taken in amending Conservation Order M-221, Textile Bags.

## Foreign Fishery Trade

## OPA SETS UP METHOD OF PRICING IMPORTED MANUFACTURED FOODS

A new method by which importers of certain "manufactured" foods will determine their maximum prices was provided September 6 by the Office of Price Administration. "Manufactured" foods are those which are ready for consumption, as distinguished from foods that require further processing.

Effective September 11, 1944, this new method applies only to those importers of foods who have had their maximum prices "frozen" at March 1942 "highs" under the General Maximum Price Regulation or were subject to supplementary regulations and orders which do not set dollar-and-cent prices, and to those who, as wholesalers and retailers, have priced under the fixed mark-up regulations. It does not affect importers of foods subject to regulations containing specific prices for the particular foods.

Chief provisions of the order are:

- (1) Affected food importers are limited to a mark-up no greater than their dollar-and-cent mark-up of March 1942, and
- (2) The landed cost that will be recognized for pricing purposes may include a foreign supplier's price, in dollars, no higher than the supplier charged during April 1943.

Distributors of imported foods that they do not themselves import will generally speaking, continue to price as they did before issuance of the order. Most of them will determine their prices under the fixed mark-up regulations or under the specific price regulations which have applied to them in the past. Importers who have been pricing under the General Maximum Price Regulation will now price under the Maximum Import Price Regulation.

Effect of the action, OPA said, is to extend to imported manufactured foods a pricing method similar to that now in use for other imported manufactured goods and for imported foods requiring processing after importation. The action was taken in Amdt. 5 to Maximum Import Price Regulation; Amdt. 13 to MPR-421--Ceiling Prices of Certain Foods Sold at Wholesale; Amdt. 25 to MPR-422--Ceiling Prices of Certain Foods Sold at Retail in Group 3 and 4 Stores; and Amdt. 26 to MPR-423--Ceiling Prices of Certain Foods Sold at Retail in Group 1 and 2 Stores--all effective September 11.

## OPA LIBERALIZES PRICE LIMITS ON SALES TO EXPORTERS

Maximum pricing provisions on sales to exporters were revised by the Office of Price Administration September 13 to permit the resumption of a pricing practice where it had been customarily followed prior to price control.

This change, effective September 18, 1944, will permit sellers to charge exporters higher prices than those charged comparable domestic purchasers provided that this was their established practice prior to the extension of price control to their sales.

Heretofore, the export regulation has allowed only the addition over prices for domestic sales of the cost of extra packing, preparing, or otherwise servicing the commodity for shipment abroad or installing or servicing it after shipment abroad. These additions still may be made.

However, sellers under the General Maximum Price Regulation or similar "freeze" regulations have been able to continue their base period practice of charging higher prices to

exporters than to other buyers. On the other hand, sellers whose ceilings were determined by specific dollar-and-cent or certain formula regulations were prevented from continuing their previous practice.

Before sellers can resume a former practice of charging exporters higher prices than domestic purchasers for a given commodity, specific approval must be obtained from OPA's National Office. Applications for such approval should be addressed to the Export-Import Price Branch, Office of Price Administration, Washington 25, D. C., and should fully explain the applicant's former practice, his customary differentials between his domestic prices and his prices to exporters, and the methods of conducting his export business that justify the practice.

OPA said that approval will be granted applications where, and to the extent that, it is satisfactorily shown that the practice was in fact regularly established and that it is necessary to enable the seller to pay customary commissions pursuant to exclusive agency agreements, to effectuate foreign price maintenance policies, to preserve foreign good will for his products, or to protect his export sales representatives from competitive practices.

Amendment No. 10 to the Second Revised Maximum Export Price Regulation, became effective September 19.

#### PUBLIC HEALTH SERVICE CLARIFIES ITS POSITION IN THE CONTROL OF SHELLFISH IMPORTS

The United States Public Health Service of the Federal Security Agency has addressed the following notice to State health officers and all others concerned:

For a number of years, the Public Health Service has listed on the Approved List of Shellfish Shippers the names, location, and certificate numbers of Canadian shippers whose sanitary certificates have been approved by the Department of Pensions and National Health of Canada.

In thus listing the Canadian shippers, the impression has been created that the Public Health Service is cooperating with the Canadian Provincial health departments in the shellfish control activities in the same manner as it is with the State health departments and that the Canadian shippers are listed because the Service has approved the activities of the Canadian regulatory authorities. This is not the case.

Under existing law, the Public Health Service has no authority to set up requirements for the importation of shellfish or other food products into this country. Further, it has no authority to inspect the growing areas or plants where such food products may be handled or processed. Neither does it have authority to expend funds for such inspections.

The Food and Drug Administration of the Federal Security Agency does have legal authority to control the importation of such food products and is actively engaged in carrying out these functions under existing law.

In view of these considerations, the following policy will be pursued in connection with the importation of oysters and other shellfish into the United States:

- (1) The Public Health Service will not undertake to inspect shellfish-bearing areas or processing plants located in foreign countries, nor will it issue or endorse certificates to importers of such products from such countries.
- (2) The Public Health Service will interpose no objection to the importation of such food products, responsibility for such importations being that of the Food and Drug Administration.
- (3) The Public Health Service will interpose no objection to the interstate transportation of such shellfish or food products which may be imported. The Public Health Service, however, will act to protect the public health should such interstate shipments be determined to be detrimental to the health of persons consuming such imported products.

In accordance with this policy, the Service will no longer publish in its lists of approved shellfish shippers information relative to Canadian shellfish shippers.

#### ICELAND ORDERS 45 TRAWLERS FROM SWEDEN

The Government of Iceland has placed orders in Sweden for 45 fishing motor trawlers, a dispatch from the American Legation in Reykjavik indicates. Fifteen of the trawlers are

of 50 tons and 30 are of 80 tons each. Delivery is requested for June 1945. The Government of Iceland plans to sell the trawlers to fishing interests.

## Statistical Summaries

### WFA PURCHASES IN AUGUST INCLUDE \$4,592,000 IN FISHERY PRODUCTS

Of the \$147,585,000 spent by the War Food Administration in August for agricultural and related products, \$4,592,000 was expended for fishery products, according to WFA. The most important fishery items were canned salmon and sardines, for which \$2,464,000 and \$1,221,000 were spent, respectively.

From January 1 through August, the amount paid for fishery products was \$21,075,000, while \$1,298,302,000 was spent for all commodities.

#### Purchases of Fishery Products by W.F.A.

Commodity	Unit	August 1944		January 1-August 31, 1944	
		Quantity	F.O.B. Cost	Quantity	F.O.B. Cost
<b>FISH</b>			<u>Dollars</u>		<u>Dollars</u>
Herring, canned	Cases	12,180	66,797	29,094	165,991
Mackerel, "	"	37,802	276,041	71,718	623,109
Pilchards, "	"	32,128	137,437	477,011	2,007,174
Salmon, "	"	239,896	2,464,135	613,652	6,558,723
Shrimp, "	"	-	-	8,986	102,324
Sardines, "	"	271,827	1,220,765	487,513	3,847,862
Squid, "	"	-	-	71,500	297,950
Tuna and tuna-like fishes, "	"	-	-	1,358	27,093
Fish, ground, "	"	-	-	87,000	204,150
Total .... "	"	593,833	4,167,175	1,847,832	13,834,376
Fish, dry-salted	Pounds	-	-	8,104,070	1,303,931
" , pickled	"	92,323	6,232	17,701,498	1,325,789
" , smoked	"	-	-	3,414,268	392,935
" , dehydrated	"	224,000	268,800	224,000	268,800
Total ..... "	"	316,323	275,032	29,445,826	3,290,735
<b>BYPRODUCTS</b>					
Fish meal "	"	-	-	720,000	29,162
Oyster shell flour "	"	-	-	750,000	2,730
" , grits "	"	-	-	600,000	2,400
Total ..... "	"	-	-	2,100,000	34,292
<b>VITAMINS</b>					
Vitamin A Fish-liver oil M Units		558,064	149,742	13,992,868	3,915,737
Grand Total .....		-	4,591,949	-	21,075,140

#### WHOLESALE AND RETAIL PRICES

Prices for foods in wholesale and retail markets gained slightly in the four weeks ending in mid-August, according to the Bureau of Labor Statistics of the U. S. Department of Labor. Retail prices for fresh and frozen fish also increased. During this period average decreases of 0.4 percent and 3.6 percent, respectively, were recorded for canned pink and red salmon.

#### Wholesale and Retail Prices

Item	Unit	Percentage change from--		
		August 12, 1944	July 15, 1944	August 14, 1943
Wholesale: (1926 = 100)				
All commodities	Index No.	102.0	+0.1	+1.3
Foods	do	106.1	+0.5	+1.0
Fish:		August 1944	July 1944	August 1943
Canned salmon, Seattle:				
Pink, No. 1, Tall	\$ per dozen cans	1.970	0	0
Red, No. 1, Tall	do	3.594	0	0
Cod, cured, large shore,				
Gloucester, Mass.	\$ per 100 pounds	13.500	0	+5.9
Herring, pickled, N. Y.	\$ per pound	12.0	0	0
Salmon, Alaska, smoked, N. Y.	do	35.0	0	0
Retail: (1935-39 = 100)		August 15, 1944	July 18, 1944	August 17, 1943
All foods	Index No.	137.7	+0.2	+0.4
Fish:				
Fresh and canned	do	198.0	+0.3	-2.1
Fresh and frozen	\$ per pound	31.3	+0.3	-2.6
Canned salmon:				
Pink	\$ per pound can	23.6	-0.4	-0.4
Red	do	40.4	-3.6	-2.4

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## FISHERY TRADE INDICATORS

(Expressed in Thousands of Pounds)

Item	Month	Latest month	Same month a year ago	Previous month
<b>FRESH FISH LANDINGS</b>				
Boston, Mass. ....	August	14,985	14,468	15,613
Gloucester, Mass. ....	do	24,259	26,491	27,011
Portland, Maine ....	do	2,053	2,314	2,635
Boston, Gloucester, and Portland:				
Cod ....	do	3,685	3,767	6,993
Haddock ....	do	8,708	7,928	7,191
Pollock ....	do	441	479	595
Rosefish ....	do	15,134	15,400	15,778
<b>FISH RECEIPTS, CHICAGO<sup>1/</sup></b>				
Salt-water fish ....	do	2,069	4,047	1,401
Fresh-water fish ....	do	2,788	3,689	2,436
Shellfish, etc. ....	do	609	803	232
By truck ....	do	1,052	1,512	852
By express ....	do	3,144	4,459	2,542
By freight ....	do	1,270	2,568	674
<b>COLD-STORAGE HOLDINGS<sup>2/</sup></b>				
New York, N. Y.:				
Salt-water fish ....	do	11,169	5,365	8,897
Fresh-water fish ....	do	1,265	1,690	834
Shellfish, etc. ....	do	953	900	627
Boston, Mass.:				
Salt-water fish ....	do	17,258	11,652	15,208
Fresh-water fish ....	do	56	24	28
Shellfish, etc. ....	do	896	1,279	1,007
Chicago, Ill.:				
Salt-water fish ....	do	2,790	2,752	2,507
Fresh-water fish ....	do	4,024	1,191	4,419
Shellfish, etc. ....	do	322	577	353
United States:				
Cod fillets ....	Sept.	6,967	2,661	7,995
Haddock fillets ....	do	4,892	2,374	4,966
Halibut ....	do	17,636	13,018	14,592
Mackerel (except Spanish) ....	do	11,882	7,871	11,051
Croakers ....	do	2,734	2,705	2,351
Rosefish fillets ....	do	3,898	3,151	3,444
Salmon ....	do	8,769	7,143	4,988
Whiting ....	do	9,410	10,922	6,623
Shrimp ....	do	2,063	2,423	1,568
New England, all species ....	do	31,904	22,813	29,074
Middle Atlantic, all species ....	do	26,684	19,862	25,821
South Atlantic, all species ....	do	5,630	5,576	5,383
North Central East, all species ...	do	14,582	11,076	14,711
North Central West, all species ...	do	4,306	3,120	4,130
South Central, all species ....	do	4,377	3,235	3,676
Pacific, all species ....	do	36,215	27,439	26,293

<sup>1/</sup> Includes all arrivals as reported by express and rail terminals, and truck receipts as reported by wholesale dealers including smokers.

<sup>2/</sup> Data for individual cities are as of the last Thursday of the month, except those for Boston which are for the last Wednesday of the month. Data on United States holdings by various species and by geographical areas are as of the first of the month.

Note:--Data for the latest month are subject to revision.

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